MAUI HANDBOOK

INCLUDING MOLOKAI AND LANAI

J.D. BISIGNANI

Bill Allen.

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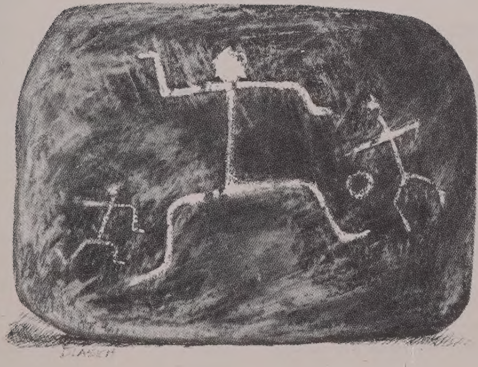
INCLUDING MOLOKAI AND LANAI



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FOURTH EDITION

J.D. BISIGNANI

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MAUI HANDBOOK
FOURTH EDITION

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To Sylvester T.,
the best long-distance man
there ever was

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MAP SYMBOLS

━━━	FREEWAY
───	MAIN ROAD
───	SECONDARY ROAD
– – – –	UNPAVED ROAD
-·-·-	TRAIL
■	STATE OR BEACH PARK
■ ○	POINT OF INTEREST
○	TOWN/VILLAGE
▨	LARGE TOWN/ CITY
▲	MOUNTAIN
●	HOTEL/ACCOMMODATION
⬭	STATE HIGHWAY
▒	WATER
△▲	CAMPGROUND
▣	HEIAU
✈	AIRPORT

ABBREVIATIONS

Bldg.—Building
4WD—four-wheel drive
HNL—Honolulu
HVB—Hawaii Visitor's Bureau
mph—miles per hour
NWR—National Wildlife Refuge
OW—one-way
P.O.—post office
Rt.—Route
rm.—room
RT—roundtrip
TCs—traveler's checks
YH—youth hostel

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In today's world, things change so rapidly that it's impossible for one person to keep up with everything happening in any one place. This is particularly true in Hawaii, where situations are always in flux. Travel books are like automobiles: they require fine tuning and frequent overhauls to keep in shape. Help us keep this book in shape! We require input from our readers so that we can continue to provide the best, most current information available. Please write to let us know about any inaccuracies, new information, or misleading suggestions. Although we try to make our maps as accurate as possible, errors do occur. If you have any suggestions for improvement or places that should be included, please let us know about them.

We especially appreciate letters from female travelers, visiting expatriates, local residents, and hikers and outdoor enthusiasts. We also like hearing from experts in the field as well as from local hotel owners and individuals wishing to accommodate visitors from abroad.

As you travel through the islands, keep notes in the margins of this book. Notes written on the spot are always more accurate than those put down on paper later. Send us your copy after your trip, and we'll send you a fresh one as a replacement. If you take a photograph during your trip that you think should be included in future editions, please send it to us. Send only good slide duplicates or glossy black-and-white prints. Drawings and other artwork are also appreciated. If we use your photo or drawing, you'll be mentioned in the credits and receive a free copy of the book. Keep in mind, however, that the publisher cannot return any materials unless you include a self-addressed, stamped envelope. Moon Publications will own the rights on all material submitted. Address your letter to:

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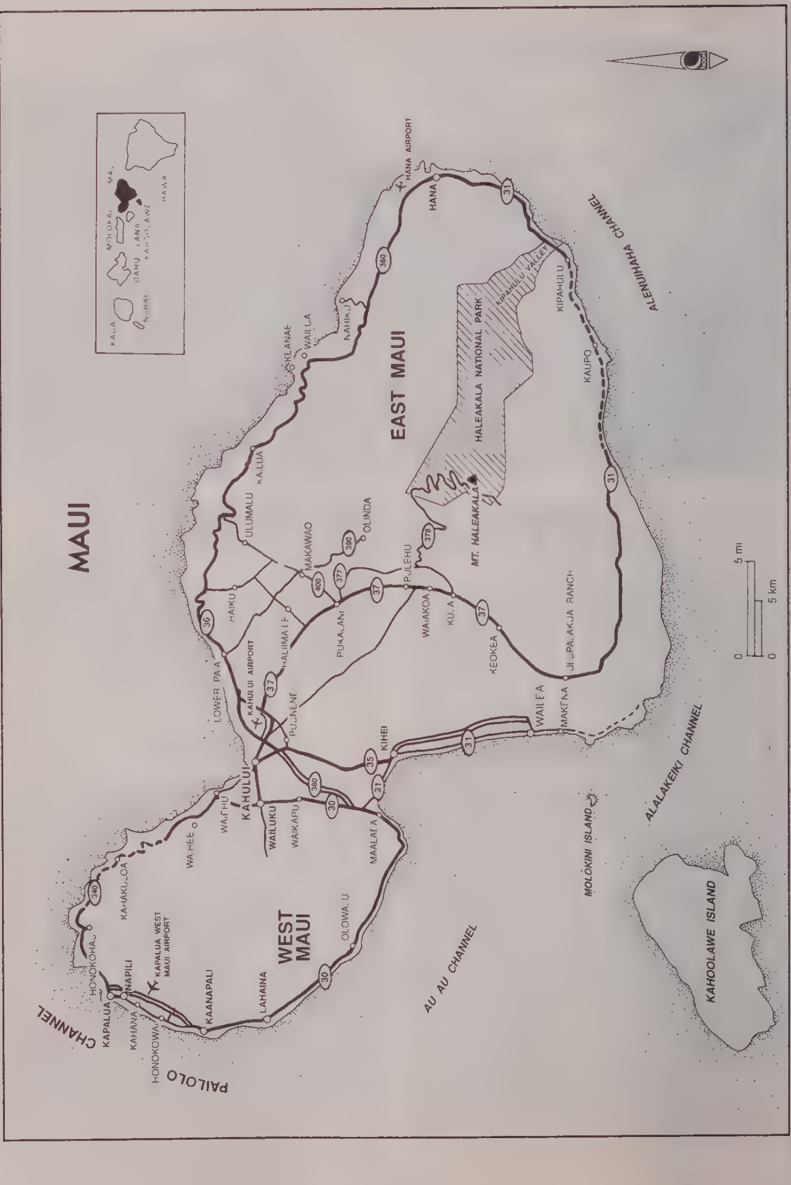
BOB RACE

INTRODUCTION

The *Kumulipo,* the ancient genealogical chant of the Hawaiians, sings of the demigod Maui, a half-human mythological sorcerer known and revered throughout Polynesia. Maui was a prankster on a grand scale who used guile and humor to create some of the most amazing feats of derring-do ever recorded. A Polynesian combination of Paul Bunyan and Hercules, Maui's adventures were known as "strifes." He served mankind by fishing up the islands of Hawaii from the ocean floor, securing fire from a tricky mud hen, lifting the sky so humans could walk upright, and slowing down the sun-god by lassoing his genitals with a braided rope of his sister's pubic hair. Maui accomplished this last feat on the summit of the great mountain Haleakala ("House of the Sun"), thus securing more time in the day to fish and to dry tapa. Maui met his just but untimely end between the legs of the great goddess, Hina. This final prank, in which he attempted to crawl into the sleeping goddess's vagina, left his feet and legs dangling out, causing uproarious laughter among his comrades, a band of warrior birds. The noise awakened Hina, who saw no humor in the situation. She unceremoniously squeezed Maui to death. The island of Maui is the only island in Hawaii and throughout Polynesia named after a god. With such a legacy the island couldn't help but become known as *"Maui no ka oi"* ("Maui is the best!").

AN OVERVIEW

In a land of superlatives, it's quite a claim to call your island *the* best, but Maui has a lot to back it up. Maui has more miles of swimmable beach than any of the other islands. Haleakala, the massive mountain that *is* East Maui, is the largest dormant volcano in the world, and its hardened lava rising over 30,000 feet from the sea floor makes it one of the heaviest concentrated masses on the face of the earth. There are legitimate claims that Maui grows the best onions and potatoes, but the boast of the best *pakalolo* may only be a pipe dream, since all islands have great soil, weather, and many enterprising gardeners. Some even claim that Maui gets more sunshine than the other islands, but that's hard to prove.


MAUI
EAST MAUI
WEST MAUI
HALEAKALA NATIONAL PARK
KIPAHULU VALLEY
MT. HALEAKALA
HANA AIRPORT
HANA
KIPAHULU
KAUPO
NAHIKU
KEANAE
WAILUA
KAILUA
ULUMALU
HAIKU
MAKAWAO
OLINDA
PUKALANI
PULEHU
WAIAKOA
KULA
KEOKEA
ULUPALAKUA RANCH
HALIIMAILE
LOWER PAIA
KAHULUI AIRPORT
PUUNENE
KAHULUI
WAILUKU
WAIKAPU
WAIEHU
WAIHEE
KAHAKULOA
HONOKOHAU
KAPALUA
NAPILI
KAPALUA WEST MAUI AIRPORT
KAHANA
HONOKOWAI
KAANAPALI
LAHAINA
OLOWALU
MAALAEA
KIHEI
WAILEA
MAKENA
MOLOKINI ISLAND
KAHOOLAWE ISLAND
AU AU CHANNEL
ALALAKEIKI CHANNEL
ALENUIHAHA CHANNEL
PAILOLO CHANNEL
30
31
35
36
37
340
360
377
378
390
400
0
5 mi
5 km
KAUAI
NIIHAU
OAHU
MOLOKAI
LANAI
KAHOOLAWE
MAUI
HAWAII

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Maui's Body

If you look at the silhouette of Maui on a map, it looks like the head and torso of the mythical demigod bent at the waist and contemplating the uninhabited island of Kahoolawe. The head is West Maui, and its profile is that of a wizened old man whose wrinkled brow and cheeks are the West Maui Mountains. The highest peak here is **Puu Kukui,** at 5,778 feet, located just about where the ear would be. If you go to the top of the head you'll be at Kapalua, a resort community recently carved from pineapple fields. Fleming Beach begins a string of beaches that continues down over the face, stopping at the neck, and picking up again on the chest, which is Southeast Maui. Kaanapali is located at the forehead; its massive beach continues almost uninterrupted for four miles, an area that in comparison would take in all of Waikiki, from Diamond Head to Ala Moana. Sugarcane fields fringe the mountain side of the road, while condos are strung along the shore. The resorts here are cheek to jowl, but the best are tastefully done with uninterrupted panoramic views and easy and plentiful access to the beach.

Lahaina is located at the Hindu "third eye." This town is where it's "happening" on Maui, with concentrations of craftspeople, artists, museums, historical sites, restaurants, and night spots. Used in times past by royal Hawaiian *ali'i* and then by Yankee whalers, Lahaina has always been somewhat of a playground, and the good-times mystique still lingers. At the tip of the nose is Olowalu, where a lunatic Yankee trader, Simon Metcalf, decided to slaughter hundreds of curious Hawaiians paddling toward his ship just to show them he was boss. From Olowalu you can see four islands: Molokai, Lanai, Kahoolawe, and a faint hint of Hawaii far to the south. The back of Maui's head is an adventurer's paradise, complete with a tourist-discouraging rugged road posted with overexaggerated "Proceed No Farther" signs. Back here are tremendous coastal views, bird sanctuaries, *heiau,* and Kahakuloa, a tiny fishing village reported to be a favorite stomping ground of great Maui himself.

The Isthmus

A low, flat isthmus planted primarily in sugarcane is the neck that connects the head of West Maui to the torso of East Maui, which is Haleakala. The Adam's apple is the little port of Maalaea, which has a good assortment of pleasure and fishing boats, and provides an up-close look at a working port not nearly as frenetic as Lahaina. The nape of the neck is made up of the twin cities of Wailuku, the county seat, and Kahului, where visitors arrive at Maui's airport. These towns are where the "people" live. Some say the isthmus, dramatically separating east and west, is the reason Maui is called "The Valley Isle." Head into Iao Valley from Wailuku, where the West Maui Mountains have been worn into incredible peaked monolithic spires. This stunning valley area played a key role in

BOB NILSEN

West Maui Mountains

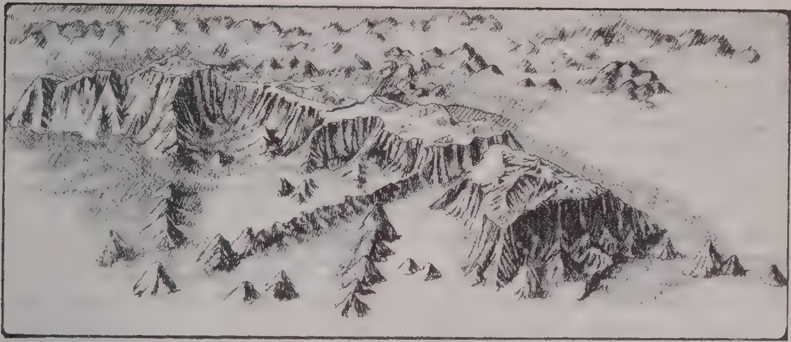
Kamehameha's unification of the Hawaiian Islands, and geologically seems to be a more fitting reason for Maui's nickname.

East Maui/Haleakala

Once you cross the isthmus you're on the immensity of Haleakala, the one mountain that makes up the entire bulging, muscled torso of the island. A continent in microcosm, its geology encompasses alpine terrain, baking desert, moonscape, blazing jungle, pastureland, and lava-encrusted wasteland. The temperature, determined by altitude, ranges from subfreezing to subtropical. If you head east along the spine, you'll find world-class sailboarding beaches, artist villages, last-picture-show towns, and a few remaining family farms planted in taro. Route 360, the only coastal road, rocks and rolls you over more than 600 documented curves and shows you more waterfalls and pristine pools than you can count. After crossing more than 50 bridges, you come to Hana. Here, the "dream" Hawaii that people seek still lives. Farther along is Kipahulu, and Oheo Gulch known for its fantastic pools and waterfalls. Close by is where Charles Lindbergh is buried, and many celebrities have chosen the surrounding hillsides for their special retreats and hideaways.

On Haleakala's broad chest are macho cowboy towns complete with Wild West rodeos contrasting with the gentle but riotous colors of carnation and protea farms. Polipoli State Park is here, a thick forest canopy with more varieties of imported trees than anywhere else in Oceania. A weird cosmic joke places Kihei just about where the armpit would be. Kihei is a mega-growth condo area ridiculed as an example of what developers shouldn't be allowed to do. Oddly enough, Wailea, just down the road, exemplifies a reasonable and aesthetic planned community and is highly touted as a "model" development area. Just at the belly button, close to the kundalini, is Makena, long renowned as Maui's "alternative beach," but rapidly losing its status as the island's last "free" beach.

Finally, when you pilgrimage to the summit of Haleakala, it'll be as if you've left the planet. It's another world: beautiful, mystical, raw, inspired, and freezing cold. When you're alone on the crater rim with the world below garlanded by the brilliance of sunrise or sunset, you'll know that you have come at last to great Maui's heart.



THE LAND

GEOGRAPHY

The modern geological theory concerning the formation of the Hawaiian Islands is no less fanciful than the Polynesian legends sung about their origins. Science maintains that 30 million years ago, while the great continents were being geologically tortured into their rudimentary shapes, the Hawaiian Islands were a mere ooze of bubbling magma 20,000 feet below the surface of the primordial sea. For millions of years this molten rock flowed up through fissures in the sea floor. Slowly, layer upon layer of lava was deposited until an island rose above the surface of the sea. The great weight then sealed the fissures, whose own colossal forces progressively crept in a southwesterly direction, then burst out again and again to build the chain. At the same time the entire Pacific plate was afloat on the giant sea of molten magma, and it slowly glided to the northwest, carrying the newly formed islands with it.

In the beginning the spewing crack formed Kure and Midway islands in the extreme northwestern sector of the Hawaiian chain. Today, more than 130 islands, islets, and shoals make up the Hawaiian Islands, stretching 1,600 miles across an expanse of the North Pacific. Some geologists maintain that the "hot spot" now primarily under the Big Island remains relatively stationary, and that the 1,600-mile spread of the Hawaiian archipelago is due to a northwestern drifting effect of about three to five inches per year. Still, with the center of activity under the Big Island, Mauna Loa and Kilauea volcanoes regularly add more land to the only state in the Union that is literally still growing. About 30 miles southeast of the Big Island is Loihi Sea Mount, waiting 3,000 feet below the waves. Frequent eruptions bring it closer and closer to the surface until one day it will emerge and become the newest Hawaiian island.

Maui Features

After the Big Island of Hawaii, Maui is the second largest and second youngest of the main Hawaiian Islands. The land was formed from two volcanoes: the **West Maui Mountains** and **Haleakala.** The West Maui Mountains are geologically much older than Haleakala, but the two were joined by subsequent lava flows that formed a connecting low, flat isthmus. **Puu Kukui**, at 5,778 feet, is the tallest peak of the West Maui Mountains. It's the lord of a mountain domain whose old weathered face has been scarred by a series of deep crags, verdant valleys, and inhospitable gorges. Rising over 30,000 feet from the ocean floor, Haleakala is by comparison an adolescent with smooth, rounded features looming 10,023 feet above sea level, with a land mass four times larger than West Maui. The two parts of Maui combine to form 728.8 square miles of land with 120 linear miles of coastline. At its widest, Maui is 25 miles from north to south, and 40 miles east to west. The coastline has the largest number of swimmable beaches in Hawaii, and the interior is a miniature continent with almost every conceivable geological feature evident.

Island Builders

The Hawaiians worshipped Pele, the fire goddess whose name translates equally well as "volcano," "fire pit," or "eruption of lava." Pele spit fire and spewed lava that cooled and formed islands, which in turn attracted billions of polyps whose skeletal remains cemented into coral reefs. Maui, like all the Hawaiian Islands, is in essence a shield volcano that erupted rather gently, creating an elongated dome much like a turtle shell. Once above sea level, the tremendous weight of the newly formed island sealed the fissure below. Eventually the giant tube that carried lava to the surface sank in on itself and formed Haleakala caldera, whose huge depression could hold all of Manhattan Island. Wind and water take over and relentlessly sculpt the raw lava into deep crevices and cuts that become valleys. The once-smooth West Maui Mountains are now a mini-mountain range due to this process. Great Haleakala is being chiseled, too, as can be seen in the Kaupo Gap and the valleys of Kipahulu and Keanae.

Lava

Lava flows in two distinct types, for which the Hawaiian names have become universal geological terms: *a'a* and *pa'hoehoe.* Although easily distinguishable, chemically they're the same. *A'a* is extremely rough and spiny, and will quickly tear up your shoes if you do much hiking over it. Also, if you have the misfortune to fall down, you'll immediately know why they call it *a'a. Pa'hoehoe,* a billowy, ropey lava resembling spilled pancake batter, often molds into fantastic shapes. Examples of both are frequently encountered on various hikes throughout Maui. Other lava oddities that you may spot on Maui are peridots, green gemlike stones called "Maui Diamonds," clear feldspar, and gray lichen covering the older flows and known as "Hawaiian snow."

Rivers And Lakes

Maui has no navigable rivers but there are hundreds of streams. The two largest are **Palikea Stream,** which runs through Kipahulu Valley forming Oheo Gulch, and **Iao Stream,** which has sculpted the amazing monoliths in Iao Valley. A few reservoirs dot the island, but the only natural body of water is the 41-acre **Kanaha Pond,** a major bird and wildlife sanctuary on the outskirts of Kahului. Hikers should be aware of the countless streams and rivulets that can quickly turn from trickles to torrents, causing flash floods in valleys that were the height of hospitality only minutes before.

Tsunami

"Tsunami" is the Japanese word for tidal wave, a phenomenon that causes horror in most human beings. But if you were to count up all the people in Hawaii who have been swept away by tidal waves in the last 50 years, the toll wouldn't come close to those killed on bicycles in only a

HAWAII VISITOR'S BUREAU

Recent lava flows centered on the Big Island regularly add more land to the state of Hawaii.

few Mainland cities in just five years. A Hawaiian tsunami is actually a seismic sea wave generated by an earthquake that could have originated thousands of miles away in South America or Alaska. Some waves have been clocked at more than 500 mph. The safest place during a tsunami, besides high ground well away from beach areas, is out on the open ocean where even an enormous wave is perceived only as a large swell. A tidal wave is only dangerous when it is opposed by land. The worst tsunami to strike Maui in modern times occurred on April 1, 1946. The Hana coast bore the brunt with a tragic loss of many lives as entire villages were swept away.

Earthquakes

These rumblings are also a concern in Hawaii and offer a double threat because they cause tsunami. If you ever feel a tremor and are close to a beach, get as far away as fast as possible. Maui very rarely experiences earthquakes, but like the other islands has an elaborate warning system against natural disasters. You will notice loudspeakers high atop poles along many beaches and coastal areas; these warn of tsunamis, hurricanes, and earthquakes. The loudspeakers are tested at 11 a.m. on the first working day of each month. All island telephone books contain a civil defense warning and procedures section with which you should acquaint yourself—note the maps showing which areas traditionally have been inundated by tsunami, and what procedures to follow in case an emergency occurs.

CLIMATE

Maui has similar weather to the rest of the Hawaiian islands, though some aficionados claim that it gets the most sunshine of all. The weather on Maui depends more on where you are than on what season it is. The average yearly daytime temperature hovers around 80° F and is moderated by the tradewinds. Nights are just a few degrees cooler. Since Haleakala is a main feature on Maui, you should remember that altitude drastically affects the weather. Expect an average drop of three degrees for every 1,000 feet of elevation. The lowest temperature ever recorded in Hawaii was atop Haleakala in 1961, when the mercury dropped well below freezing to a low, low 11°.

Precipitation

Rain on Maui is as much a factor as it is elsewhere in Hawaii. On any day, somewhere on Maui it's raining, while other areas experience drought. A dramatic example of this phenomenon is a comparison of Lahaina with Mount Puu Kukui, both on West Maui and separated by only seven miles. Lahaina, which translates as "Merciless Sun," is hot, arid, and gets only 17 inches of rainfall annually, while Puu Kukui can receive close to 500 inches (40 *feet!*) of precipitation. This rivals Mt. Waialeale on Kauai as the wettest spot on earth. The windward (wet) side of Maui, outlined by the Hana Road, is the perfect natural hothouse. Here, valleys sweet-

MAUI AVERAGE MAXIMUM/MINIMUM TEMPERATURE AND RAINFALL

TOWN		JAN.	MAR.	MAY	JUNE	SEPT.	NOV.
Lahaina	high	80	81	82	83	84	82
	low	62	63	68	68	70	65
	rain	3	1	0	0	0	1
Hana	high	79	79	80	80	81	80
	low	60	60	62	63	65	61
	rain	9	7	2	3	5	7
Kahului	high	80	80	84	86	87	83
	low	64	64	67	69	70	68
	rain	4	3	1	0	0	2

Note: rainfall in inches; temperature in °F ened with blossoms house idyllic waterfalls and pools that visitors treasure when they happen upon them. On the leeward (dry) side are Maui's best beaches: Kapalua, Kaanapali, Kihei, Wailea, and Makena. They all sit in Haleakala's "rain shadow." If it happens to be raining at one, just move a few miles down the road to the next. Anyway, the rains are mostly gentle and the brooding sky, especially at sundown, is even more spectacular than normal.

DIANA LASICH-HARPER

FLORA AND FAUNA

THE MYSTERY OF MIGRATION

Anyone who loves a mystery will be intrigued by the speculation about how plants and animals first came to Hawaii. Most people's idea of an island paradise includes swaying palms, dense mysterious jungles ablaze with wildflowers, and luscious fruits just waiting to be plucked. In fact, for millions of years the Hawaiian chain consisted of raw and barren islands where no plants grew and no birds sang. Why? Because they are geological orphans that spontaneously popped up in the middle of the Pacific Ocean. The islands, more than 2,000 miles from any continental landfall, were therefore isolated from the normal ecological spread of plants and animals. Even the most tenacious travelers of the flora and fauna kingdoms would be sorely tried in crossing the mighty Pacific. Those that made it by pure chance found a totally foreign ecosystem. They had to adapt or perish. The survivors evolved quickly, and many plants and birds became so specialized that they were not only limited to specific islands in the chain but to habitats that frequently encompassed a single isolated valley. It was as if after traveling so far, and finding a niche, they never budged again. Luckily, the soil of Hawaii was virgin and rich, the competition from other plants or animals was nonexistent, and the climate was sufficiently varied and nearly perfect for most growing things.

The evolution of plants and animals on the isolated islands was astonishingly rapid. A tremendous change in environment, coupled with a limited gene pool, accelerated natural selection. For example, many plants lost their protective thorns and spines because there were no grazing animals or birds to destroy them. Before settlement, Hawaii had no fruits, vegetables, coconut palms, edible land animals, conifers, mangroves, or banyans. Tropical flowers, wild and vibrant as we know them today, were relatively few. In a land where thousands of orchids now brighten every corner, there were only four native varieties, the least in any of the 50 states. Today, the indigenous plants and animals have the highest rate of extinction anywhere on earth. By the beginning of this century, native plants growing below 1,500 feet in elevation were almost completely extinct or totally replaced by introduced species. The land and its living things have been greatly transformed by humans and their agriculture. This inexorable process began when Hawaii was the domain of its original Polynesian settlers, then greatly accelerated when the land was inundated by Western peoples.

The indigenous plants and birds of Maui have suffered the same fate as those of the other Hawaiian Islands; they're among the most endangered species on earth and disappearing at an alarming rate. There are some sanctuaries on Maui where native species still live, but they must be vigorously protected. Do your bit to save them; enjoy but do not disturb.

PLANTS, FLOWERS, AND TREES

Hawaii's indigenous plants, flowers, and trees are fascinating and beautiful, but unfortunately, like everything else that was native, are quickly disappearing. The majority of flora considered exotic by visitors was introduced either by the original Polynesians or by later white settlers. The Polynesians who colonized Hawaii brought foodstuffs, including coconuts, bananas, taro, breadfruit, sweet potatoes, yams, and sugarcane. They also carried along gourds to use as containers, *awa* to make a basic intoxicant, and the ti plant to use for offerings or to string into hula skirts. Non-Hawaiian settlers over the years have brought mangos, papayas, passion fruit, pineapples, and the other tropical fruits and vegetables associated with the islands. Also, most of the flowers, including protea, plumeria, anthuriums, orchids, heliconia, ginger, and most hibiscus, have come from every continent on earth. Tropical America, Asia, Java, India, and China have contributed their most beautiful and delicate blooms. Hawaii is blessed with national and state parks, gardens, undisturbed rainforests, private reserves, and commercial nurseries that offer an exhaustive botanical survey of the island. The following is a sampling of the common native and introduced flora that add dazzling color and exotic tastes to the landscape.

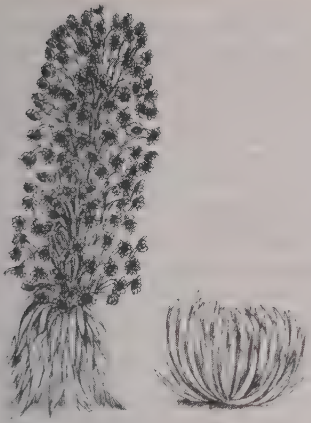
Native Trees

Koa and ohia are two indigenous trees still seen on Maui. The koa, a form of acacia, is Hawaii's finest native tree. It can grow to over 70 feet high and has a strong, straight trunk that can measure more than 10 feet in circumference. Koa is a quickly growing legume that fixes nitrogen in the soil. It is believed that the tree originated in Africa then migrated to Australia, where dry conditions caused the elimination of leaves. When koa came to the Pacific islands, instead of reverting to the true leaf, it just broadened its leaf stem into sickle-shaped, leaflike foliage that produces an inconspicuous, pale-yellow flower. When the tree is young or damaged it will revert to the original feathery, fernlike leaf that evolved in Africa millions of years ago. Koa does best in well-drained soil in deep forest areas, but scruffy specimens will grow in poorer soil. The Hawaiians used koa as the main log for their dugout canoes, and elaborate ceremonies were performed when a log was cut and dragged to a canoe shed. Koa wood was also preferred for paddles, spears, even surfboards. Today it is still, unfortunately, considered an excellent furniture wood; and although fine specimens can be found in the reserve of Hawaii Volcanoes National Park on the Big Island, loggers elsewhere are harvesting the last of the big trees.

The ohia is a survivor and therefore the most abundant of all the native Hawaiian trees. Coming in a variety of shapes and sizes, it grows as miniature trees in wet bogs or 100-foot giants on cool, dark slopes at higher elevations. This tree is often the first life in new lava flows. The ohia produces a tuftlike flower—usually red, but occasionally orange, yellow, or white, the latter being very rare and elusive—that resembles a natural pompon. The flower was considered sacred to Pele; it was said that she would cause a rainstorm if you picked ohia blossoms without the proper prayers. The flowers were fashioned into lei that resembled feather boas. The strong, hard wood was used to make canoes, poi bowls, and especially temple images. Ohia logs were also used as railroad ties and shipped to the Mainland from Pahoa. It's believed that the "golden spike" linking rail lines between the U.S. East and West coasts was driven into a Puna ohia log when the two railroads came together in Ogden, Utah.

Silversword

Maui's official flower is a tiny pink rose called a *lokelani.* The island's unofficial symbol, however, is the silversword. The Hawaiian name for silversword is *ahinahina,* which translates as "gray gray," and the English name derives from a silverfish, whose color the plant is said to resemble. The silversword belongs to a remarkable plant family that claims 28 members, with five in the specific silversword species. It's kin to the common sunflower, and botanists say the entire



DIANA LASICH-HARPER

silversword

family evolved from a single ancestral species. Hypothetically, the members of the silversword family can interbreed and produce remarkable hybrids. Some plants are shrubs, while others are climbing vines, and some even become trees. They grow anywhere from desert conditions to steamy jungles. On Maui, the silversword is only found on Haleakala, above the 6,000-foot level, and is especially prolific in the crater. Each plant lives from five to 20 years and ends its life by sprouting a gorgeous stalk of hundreds of purplish-red flowers. It then withers from a majestic six-foot plant to a flat gray skeleton. An endangered species, silverswords are totally protected. They protect themselves, too, from radiation and lack of moisture by growing fuzzy hairs all over their swordlike stalks. You can see them along the Haleakala Park Road at **Kalahaku Overlook,** or by hiking along **Silversword Loop** on the floor of the crater.

Protea

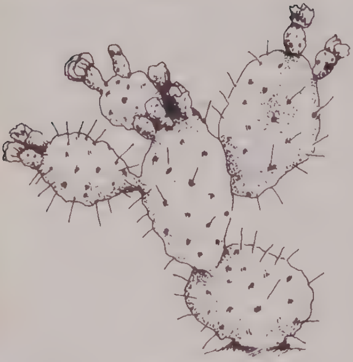
These exotic flowers are from Australia and South Africa. Because they come in almost limitless shapes, sizes, and colors, they captivate everyone who sees them. They are primitive, almost otherworldly in appearance, and they exude a life force more like an animal than a flower. The slopes of leeward Haleakala between 2,000 and 4,000 feet are heaven to protea—the growing conditions could not be more perfect. Here are found the hardiest, highest-quality protea in the world. The days are warm, the nights are cool, and the well-drained volcanic soil has the exact combination of minerals on which protea thrive. Haleakala's crater even helps by creating a natural air flow that produces cloud cover, filters the sun, and protects the flowers. Protea make excellent gifts that can be shipped anywhere. As fresh-cut flowers they are gorgeous, but they have the extra benefit of drying superbly. Just hang them in a dark, dry, well-ventilated area and they do the rest. You can see protea, along with other botanical specialties, at the following: **Kula Botanical Garden** (see "Botanical Gardens, Parks, and State Forests" below for more info); **Cloud's Rest Protea Farm** on Upper Kimo Drive one mile off Haleakala Hwy. (Rt. 377); **The Protea Gift Shoppe,** next to Kula Lodge on Haleakala Hwy.; **Protea Gardens of Maui,** on Hapapa Road off Rt. 377 not far from Kula Lodge; and **Sunrise Protea Farm** on Haleakala Hwy. above the turnoff from Rt. 377.

Carnations

If protea aren't enough to dazzle you, how about fields of carnations? Most Mainlanders think of carnations stuck in a groom's lapel, or perhaps have seen a table dedicated to them in a hothouse, but not fields full of carnations! The Kula area produces carnations that grow outside nonchalantly, in rows, like cabbages. They fill the air with their unmistakable perfume, and they are without doubt a joy to behold. You can see family and commercial plots throughout the upper Kula area.

Prickly Pear Cactus

Interspersed in countless fields and pastures on the windward slope of Haleakala, adding that final nuance to cattle country, are clusters of prickly pear cactus. The Hawaiians call them *panini,* which translates as "very unfriendly," undoubtedly because of the sharp spines covering the flat, thick leaves. These cactus are typical of those found in Mexico and the southwestern United States They were introduced to Hawaii before 1810 and established themselves, coincidently, in conjunction with the cattle being brought in at that time. It's assumed that Don Marin, a Spanish adviser to Kamehameha I, was responsible for bringing in the cactus. Perhaps the early *paniolo* felt lonely without them. The *panini* can grow to heights



DIANA LASICH-HARPER

prickly pear

of 15 feet and are now considered a pest, but nonetheless look as if they belong. They develop small pear-shaped fruits that are quite delicious. Hikers who decide to pick them should be careful of small yellowish bristles that can burrow under the skin and become very irritating. The fruits turn into beautiful yellow and orange flowers.

Lobelia

More species of **lobelia** grow in Hawaii than anywhere else in the world. A common garden flower elsewhere, in Hawaii it grows to tree height. You'll see some unique species covered with hair or with spikes. The lobelia flower is tiny and resembles a miniature orchid with curved and pointed ends, like the beak of the native *i'iwi.* This bird feeds on the flower's nectar; it's obvious that both evolved in Hawaii together and exhibit the strange phenomenon of nature mimicking nature.

Tropical Rainforests

When it comes to pure and diverse natural beauty, the U.S. is one of the finest pieces of real estate on earth. As if purple mountains' majesty and fruited plains weren't enough, it even received a tiny, living emerald of tropical rainforest. A tropical rainforest is where the earth itself takes a breath and exhales pure sweet oxygen through its vibrant living green canopy. Though these forests—located in the territories of Puerto Rico and the Virgin Islands, and in the state of Hawaii—comprise only one-half of one percent of the world's total, they must be preserved. The U.S. Congress passed two bills in 1986 designed to protect the unique biological diversity of its tropical areas, but their destruction has continued unabated. The lowland rainforests of Hawaii, populated mostly by native ohia, are being razed. Landowners slash, burn, and bulldoze them to create more land for cattle, agriculture, and, most distressingly, for wood chips to generate electricity! Introduced wild boar gouge the forest floor, exposing sensitive roots and leaving tiny fetid ponds where mosquito larvae thrive. Feral goats roam the forests like hoofed locusts and strip all vegetation within reach. Maui's Nature Conservancy Preserve in Waikamoi has managed to fence in a speck of this forest, keeping it safe from these animals for the time being. Almost half of the birds classified in the U.S. as endangered live in Hawaii, and almost all of these make their homes in the rainforests. For example, Maui's rainforests have yielded the *poouli,* a new species of bird discovered only in 1974. Another forest survey in 1981 rediscovered the Bishop's *o'o,* a bird thought to be extinct at the turn of the century. We can only lament the passing of the rainforests that have already fallen to ignorance, but if this ill-fated destruction continues on a global level, we will be lamenting our own passing. We must nurture the rainforests that remain, and with simple enlightenment, let them be.

Botanical Gardens, Parks, And State Forests

Those interested in the flora of Maui would find a visit to any of the following both educational and entertaining. In the Kula area visit: **Kula Botanical Gardens,** clearly marked along Rt. 377 (Kekaulike Ave.) just a mile from where Rt. 377 joins Rt. 37 at the south end, tel. 878-1715. There are five acres of plants and trees including koa in their natural settings. Open daily 7 a.m.-4 p.m., admission, self-guided tour. The **University of Hawaii Experimental Station,** just north of the south junction of Rt. 377 and Rt. 37 off Copp Road is open Mon.-Fri. 7:30 a.m.-3:30 p.m., closed for lunch, free. The twenty acres of constantly changing plants are quite beautiful even though the grounds are uninspired, scientific, rectangular plots. **Maui Enchanting Gardens** is located along Rt. 37 just out of Pukalani. Look for the sign near milemarker 10. The garden features native Hawaiian plants as well as exotic plants from around the world. Continental breakfast and lunch available with advance notice by calling 878-2531, moderate admission charged.

Polipoli Springs State Recreation Area is the finest Upcountry camping and trekking area on Maui. At the south end of Rt. 377, turn onto Waipoli Road for 10 miles of bad road. Overnight camping is recommended. Native and introduced birds, magnificent stands of redwoods, conifers, ash, cypress, sugi, cedar, and various pines may be found here. Known for delicious methley plums that ripen in early June. For more info contact Division of State Parks in Wailuku, tel. 243-5354. **Hosmer Grove,** within Haleakala National Park, is an experimental forest project from the last century. Here are fine examples of introduced trees like cedar, pine, juniper, and sugi that were originally planted in hopes of finding a commercial, economically marketable wood for Hawaii. A short trail now winds through the no-longer-orderly stands of trees.

Keanae Arboretum, about 15 miles west of Hana on the Hana Hwy. (Rt. 360), is always open, no fee. Native, introduced, and exotic plants, including Hawaiian food plants, are in a natural setting with walkways, identifying markers, tropical trees, and mosquitoes. Educational and a must.

Kahanu Gardens, a branch of the Pacific Tropical Botanical Gardens, is located on the rugged lava coast east of Hana at the site of Piilanihale Heiau. Open Tues.-Sat. 10 a.m.-2 p.m. for self-guided tours. You'll find stands of breadfruit and coconut trees, a pandanus grove, and numerous other tropical plants from throughout the world. Located 1.5 miles down the rough and graveled Ulaine Road, admission is $5. Call 284-8912 for more information.

Maui Zoo and Botanical Garden in Wailuku is easily accessible. Get a basic introduction to flora at this tiny zoo, good for tots, and mildly interesting. In Central Maui try: **Kepaniwai Park,** on Rt. 32 leading to Iao Needle. This tropical setting displays formalized gardens from different nations. Open daily, no fee. Finally, for excellent information concerning Maui's environment and its impact upon native species, contact **The Nature Conservancy,** P.O. Box 1716, Makawao, HI 96768, tel. 572-7849. The Conservancy is especially active in preserving a section of rainforest at Waikamoi Ridge on the road to Hana, where you can take a self-guided nature walk.

BIRDS

One of the great tragedies of natural history is the continuing demise of Hawaiian birdlife. Perhaps only 15 original species of birds remain of the more than 70 native families that thrived before the coming of humans. Experts believe that the ancient Hawaiians annihilated about 40 species, including seven species of geese, a rare one-legged owl, ibis, lovebirds, sea eagles, and hunting creepers. Since the arrival of Captain Cook in 1778, 23 species have become extinct, with 31 more in danger. Hawaii's endangered birds account for more than 50% of the birds listed in the U.S. Sport Fisheries and Wildlife's *Red Book* that cites rare and endangered animals. In the last 200 years, more than four times as many birds have become extinct in Hawaii as in all of North America. These figures unfortunately suggest that a full 40% of Hawaii's endemic birds no longer exist. Almost all of Oahu's native birds are gone and few indigenous Hawaiian birds can be found on any island below the 3,000-foot level.

Native birds have been reduced in number because of multiple factors. The original Polynesians helped wipe out many species. They altered large areas for farming, and burned off patches of pristine forests. Also, bird feathers were highly prized for the making of lei, for featherwork in capes and helmets, and for the large *kahili* fans that indicated rank among the *ali'i*. Introduced exotic birds and the new diseases they carried are another major reason for reduction of native bird numbers, along with predation by the mongoose and rat—especially upon ground-nesting birds. Bird malaria and bird pox were also devastating to the native species. Mosquitoes, unknown in Hawaii until a ship named the *Wellington* introduced them at Lahaina in 1826 through larvae carried in its water barrels, infected most native birds, causing a rapid reduction in birdlife. Feral pigs rooting deep in the rainforests knock over ferns and small trees, creating fetid pools in which mosquito larvae thrive. However, the most damaging factor by far is the assault upon native forests by agriculture and land developers. The vast majority of Hawaiian birds evolved into specialists. They lived in only one small area and ate a very limited number of plants or insects, which once removed or altered soon killed the birds.

You'll spot birds all over Maui, from the coastal areas to the high mountain slopes. Some are found on other islands as well, but the ones listed below are found only or mainly on Maui. Every bird listed is either threatened or endangered.

Maui's Endangered Birds

Maui's native birds are disappearing. The island is the last home of the crested honeycreeper, (*akohe'kohe*) that lives only on the windward slope of Haleakala from 4,500 to 6,500 feet. It once lived on Molokai, but no longer. It's rather a large bird, averaging over seven inches long, and predominantly black. Its throat and breast are tipped with gray feathers, and it has bright orange on its neck and underbelly. A distinctive fluff of feathers forms a crown. It primarily eats ohia flowers, and it's believed that the crown feathers gather pollen and help to propagate the ohia. The parrotbill is another endangered bird, found only on the slopes of Haleakala above 5,000 feet. It has an olive-green back and a yellow body. Its most distinctive feature is its parrotlike bill, which it uses to crack branches and pry out larvae.

Two waterbirds found on Maui are the Hawaiian stilt (*ae'o*) and the Hawaiian coot (*alae ke'oke'o*). The stilt is about 16 inches tall and lives on Maui at Kanaha and Kealia ponds. Primarily black with a white belly, its sticklike legs are pink. The adults will pretend to be hurt, putting on an excellent performance of the "broken wing" routine, in order to lure predators away from their nests. The Hawaiian coot is a web-footed water bird that resembles a duck. It's found on all the main islands but mostly on Maui and Kauai. Mostly a dull gray, it has a white bill and tail feathers. It builds a large floating nest and vigorously defends its young.

The dark-rumped petrel is slightly different from other primarily marine birds. This petrel is found around the visitors center at Haleakala Crater about one hour after dusk from May through October. The *amakihi* and the *i'iwi* are endemic birds that aren't endangered at the moment. The *amakihi* is one of the most common native birds. It's yellowish-green, and it frequents the high branches of ohia, koa, and sandalwood looking for insects, nectar, or fruit. It's less specialized than most other Hawaiian birds, the main reason for its continued existence. The *i'iwi* is a bright red bird with a salmon-colored hooked bill. It's found only on Maui, Hawaii, and Kauai in forests above 2,000 feet. It, too, feeds on a variety of insects and flowers. The *i'iwi* is known for its harsh voice that sounds like a squeaking hinge, but is also capable of a melodious song.

The *poouli* is a dark brown, five-inch bird with a black mask and dark brown feet. Its tail is short, and it sports a conical bill. It was saved from extinction through efforts of the Sierra Club and Audubon Society, who successfully had it listed as the newest addition to the Federal List of Endangered Species. The bird has one remaining stronghold deep in the forests of Maui.

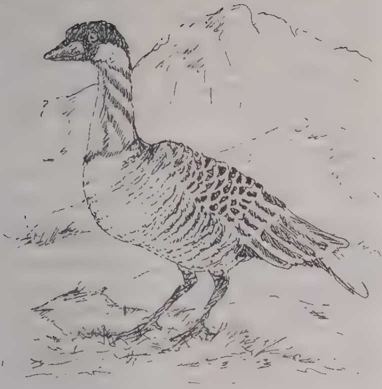
Other indigenous birds found on Maui are the wedge-tailed sheerwater, the white-tailed tropic bird, the black noddy, the American plover, and a large variety of escaped exotic birds.

Pueo

This Hawaiian owl is found on all of the main islands, but mostly on Maui, especially in Haleakala Crater. The *pueo* is one of the oldest examples of an *aumakua* (family-protecting spirit) in Hawaiian mythology. It was an especially benign and helpful guardian. Old Hawaiian stories abound where a *pueo* came to the aid of a warrior in distress or a defeated army, which would head for a tree in which a *pueo* had alighted. Once there, they were safe from their pursuers and were under the protection of "the wings of an owl." There are many introduced barn owls in Hawaii, easily distinguished from a *pueo* by their distinctive heart-shaped faces. The *pueo* is about 15 inches tall with a mixture of brown and white feathers. The eyes are large, round, and yellow, and the legs are heavily feathered, unlike a barn owl. *Pueo* chicks are a distinct yellow color.

The *Nene*

The ***nene***, or Hawaiian goose, deserves special mention because it is Hawaii's state bird and is making a comeback from the edge of extinction. The *nene* is found only on the slopes of Mauna Loa, Hualalai, and Mauna Kea on the Big Island, and in Haleakala Crater on Maui. It



MARY ANN ABEL

The nene, *the state bird, lives only on Haleakala and on the slopes of Mauna Loa and Mauna Kea on the Big Island.*

was extinct on Maui until a few birds were returned there in 1957, but some experts maintain that the *nene* lived naturally only on the Big Island. *Nene* are raised at the Wildfowl Trust in Slimbridge, England, which placed the first birds at Haleakala, and at the Hawaiian Fish and Game Station at Pohakuloa, along the Saddle Road on Hawaii. By the 1940s, fewer than 50 birds lived in the wild. Now approximately 125 birds live on Haleakala and 500 on the Big Island. Although the birds can be raised successfully in captivity, their life in the wild is still in question.

The *nene* is believed to be a descendant of the Canada goose, which it resembles. Geese are migratory birds that form strong kinship ties, mating for life. It's speculated that a migrating goose became disabled, and along with its loyal mate, remained in Hawaii. The *nene* is smaller than its Canadian cousin, has lost a great deal of webbing in its feet, and is perfectly at home away from water, foraging and nesting on rugged and bleak lava flows. The *nene* is a perfect symbol of Hawaii: let it be, and it will live.

MAMMALS AND OTHERS

Hawaii had only two indigenous mammals, the monk seal found throughout the islands and the hoary bat found primarily on the Big Island. The remainder of Maui's mammals are transplants. But like anything else that has been in the islands long enough (including people), they take on characteristics that make them "local."

Hawaii's Animals

The **Hawaiian hoary bats** (*ope'ape'a*) are cousins to Mainland bats, strong fliers that made it to Hawaii eons ago, where they developed their own species. Their tails have a whitish coloration, hence their name. They are found on Maui and Kauai, but mostly on the Big Island, where they have been spotted even on the upper slopes of Mauna Loa and Mauna Kea. They have a 13-inch wingspan, and unlike other bats, are solitary creatures, roosting in trees. They give birth to twins in early summer and can often be spotted darting over a number of bays just around sundown.

Feral dogs (*ilio*) are found on all the islands but especially on the slopes of Mauna Kea, where packs chase feral sheep. Poisoned and shot by local ranchers, the *ilio* population is diminishing. Black dogs, thought to be more tender, are still eaten in some Hawaiian and Filipino communities.

Drosophila, The Hawaiian Fly

Most people hardly pay attention to flies, unless one lands on the plate lunch. But geneticists from throughout the world, and especially from the University of Hawaii, make special pilgrimages to the volcano area of the Big Island and to Maui just to study the native Hawaiian drosophila. This critter is related to the fruit fly and housefly, but there are hundreds of native species that are singularly unique. The Hawaiian ecosystem is very simple and straightforward, so geneticists can trace the evolutionary changes from species to subspecies through mating behavior. The scientists compare the species between the two islands and chart the differences. Major discoveries in evolutionary genetics have been made through these studies.

Coral

Whether you're an avid scuba diver or novice snorkeler, you'll become aware of Maui's underwater coral gardens and grottoes whenever you peer at the fantastic seascapes below the waves. Although there is plenty of it, the coral in Hawaii doesn't do as well as in other more equatorial areas because the water is too wild and it's not quite as warm. Coral looks like a plant fashioned from colorful stone, but it's the skeleton of tiny animals, zoophytes, which need algae in order to live. Coral grows best on the west side of Maui where the water is quite still, the days more sunny, and where the algae can thrive. Many of Hawaii's reefs have been dying in the last 20 years, and no one seems to know why. Pesticides, used in agriculture, have been pointed to as a possible cause.

WHALES

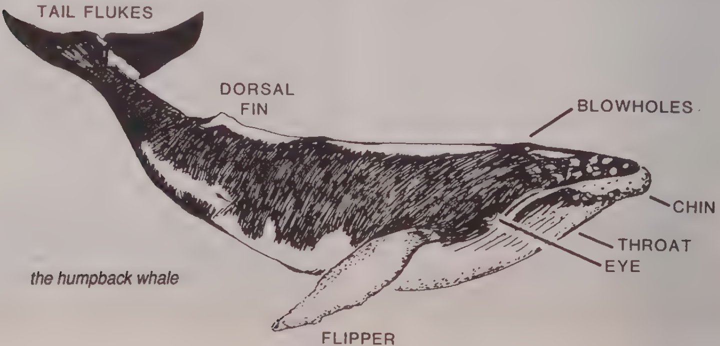
Perhaps it's their tremendous size and graceful power, coupled with a dancer's delicacy of movement, that render whales so esthetically and emotionally captivating. In fact, many people claim that they even feel a spirit-bond to these obviously intelligent mammals that at one time shared dry land with us and then re-evolved into creatures of the great seas. Experts often remark that whales exhibit behavior akin to the highest social virtues. For example, whales rely much more on learned behavior than on instinct, the sign of a highly evolved intelligence. Gentle mothers and protective "escort" males join to teach the young to survive. They display loyalty and bravery in times of distress, and innate gentleness and curiosity. Their "songs," especially those of the humpbacks, fascinate scientists and are considered a unique form of communication in the animal kingdom. Hawaii, especially the shallow and warm waters around Maui, is home to migrating humpback whales every year from November to May. Here, they winter, mate, give birth, and nurture their young until returning to food-rich northern waters in the spring. It's hoped that mankind can peacefully share the oceans with these magnificent giants forever. Then, perhaps, we will have taken the first step in saving ourselves.

Evolution And Socialization

Many millions of years ago, for an unknown reason, animals similar to cows were genetically triggered to leave the land and readapt to the sea. Known as cetaceans, this order contains about 80 species of whales, porpoises, and dolphins. Being mammals, cetaceans are warm-blooded and maintain a body temperature of 96°, only 2.5 degrees less than humans. After a gestation period of about one year, whales give birth to fully formed young, which usually enter the world tail first. The mother whale spins quickly to snap the umbilical cord, then places herself under the newborn and lifts it to the surface to take its first breath. A whale must be taught to swim or it will drown like any other air-breathing mammal. The baby whale, nourished by its mother's rich milk, becomes a member of an extended family, or **pod,** through which it's cared for, socialized, and protected by many "nannies."

Physiology

The best way to spot a whale is to look for its "spout," a misty spray forced from a blowhole—really the whale's nostrils that have moved from its snout to just behind its head. The spray from the spout is not water, but highly compressed air heated by the whale's body and expelled with such force that it condenses into a fine mist. A



the humpback whale

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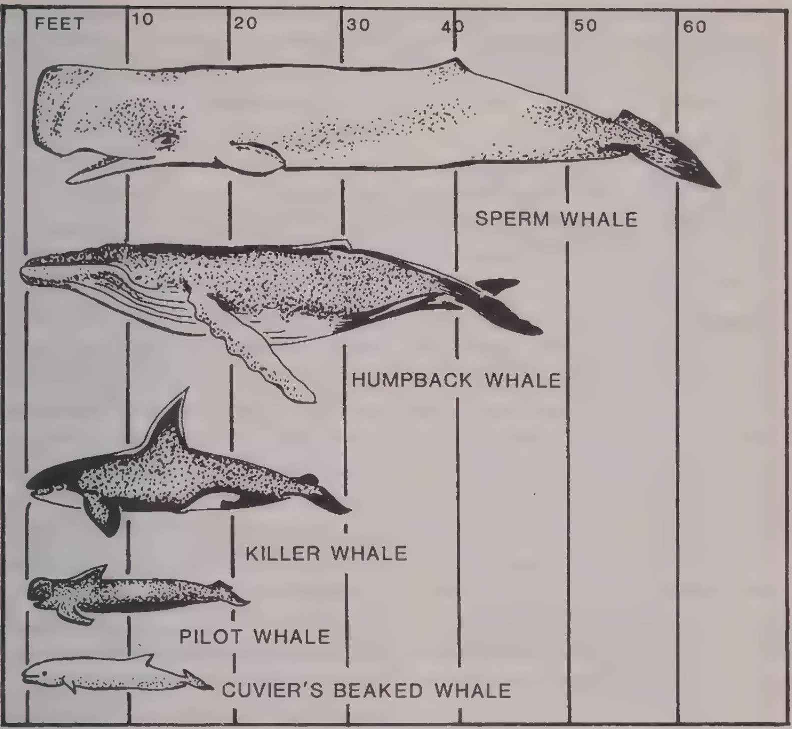


LOUISE FOOTE

whale's tail is called a fluke; unlike the vertical tail of fish, a whale's tail is horizontal. The fluke, a marvelous appendage for propelling the whale through the water, is a vestige of the pelvis. It's so powerful that a 40-ton humpback can lift itself completely out of the water with only three strokes of its fluke. A whale's flippers are used to guide it through the water. The bones in the flippers closely resemble those of the human arm and hand; small delicate bones at the ends of the flippers look like fingers and joints. On a humpback the flippers can be one-third as long as the body and supple enough to bend over its back, like a human reaching over the shoulder to scratch an itch.

A whale's eyes are functional but very small and not the primary sensors. Instead, the whale has developed keen hearing; the ears are small holes about as big around as the lead of a pencil. They have protective wax plugs that build up over the years. Like the growth rings in a tree, the ear plugs can be counted to determine the age of a whale; its life span is about the same as that of a human being. Because of strong ocean currents, and because of the myriad dangers inherent to being at sea, whales enjoy a very light sleep, more like a rest similar to humans just awakening, a state that is not fully conscious but aware. Dolphins are the smallest cetaceans and spend only 30% of their time feeding, with the rest given to leisure and social activities. They have evolved sleep patterns even further, and almost *never* sleep. In a constant soothing and revitalizing alpha wave state, much like meditation, they refresh themselves with only two or three minutes in a 24-

hour period of what we would call sleep. And even then, they sleep literally with one eye open, resting the corresponding half of their brain, while the other eye and half of their brain stay alert for danger.

Types Of Whales

Although all whales, dolphins, and porpoises are cetaceans, they are arbitrarily divided according to length. Whales are all those animals longer than 30 feet; dolphins range from six to 30 feet; and porpoises are less than six feet long. There are basically two types of whales: toothed, which includes the sperm, killer, and pilot whales, as well as porpoises and dolphins; and baleen, including the blue, minke, right, fin, and humpback. Toothed whales feed by capturing and tearing their prey with their teeth. The killer whale or orca is the best known of the toothed whales. With its distinctive black-and-white markings and propensity for aquabatics, it's a favorite at marine parks around the world. The orca hunts other cetaceans, oftentimes attacking in packs to overcome larger whales. A killer whale in the wild lives about four times as long as one in captivity, even if it is well cared for. A baleen whale eats by gliding through the water with its mouth open, sucking in marine plankton and tiny shrimplike creatures called krill. The whale then expels the water and captures the food in row after row of a prickly, fingernail-like substance called baleen.

Hawaiian Whales And Dolphins

The role of whales and dolphins in Hawaiian culture seems quite limited. Unlike fish, which were intimately known and individually named, only two generic names described whales: *kohola,* ("whale"), and *palaoa* ("sperm whale"). Dolphins were all lumped together under one name, *nai'a;* Hawaiians were known to harvest dolphins on occasion by herding them onto a beach. Whale jewelry was worn by the *ali'i.* The most coveted ornament came from a sperm whale's tooth, called a *lei niho palaoa,* which was carved into one large curved pendant. Sperm whales have upward of 50 teeth, ranging in size from four to 12 inches and weighing up to two pounds. One whale could provide numerous pendants. The most famous whale in Hawaiian waters is the humpback, but others often sighted include the sperm, killer, false killer, pilot, Cuvier's, Blainsville, and pygmy killer. There are technically no porpoises, but dolphins include the common, bottlenose, spinner, white-sided, broad- and slender-beaked, and rough-toothed. The mahimahi, a favorite eating fish found on many menus, is commonly referred to as a dolphin but is unrelated and is a true fish, not a cetacean.

The Humpbacks Of Maui

Humpbacks get their name from their style of exposing their dorsal fin when they dive, which gives them a humped appearance. Their dorsal fin also puts them into the **roqual** family. There are about 7,000-8,000 humpback whales alive today, down from an estimated 100,000 at the turn of the century. The remaining whales are divided into three separate global populations: North Atlantic, North Pacific, and South Pacific groups. About 600 North Pacific humpbacks migrate from coastal Alaska beginning in November. Migration peaks in February, when humpbacks congregate mostly in the waters off Maui, with a smaller group heading for the waters off Kona on Hawaii. Within the last few years, all of the waters surrounding Maui County (including the Lahaina Roads but not the water around Kahoolawe) have been designated as the **Hawaiian Islands Humpback Whale National Marine Sanctuary.** This will hopefully ensure a perpetual safe haven for the whales.

An adult humpback is 45 feet long and weighs in at a svelte 40 tons (80,000 pounds). They come to Hawaii mainly to give birth to a single 2,000-pound, relatively blubberless calf. They nurse their calf for about one year and become impregnated again the next. While in Hawaiian waters humpbacks generally don't eat. They wait until returning to Alaska, where they gorge themselves on krill. It's estimated that they can live off their blubber without peril for six months. They have an enormous mouth stretching one-third the length of their bodies, which is filled with over 600 rows of baleen, a prickly, fingernail-like substance. Humpbacks have been known to blow air underwater to create giant bubble-nets that help corral krill. They rush in with mouths agape and dine on their catch.

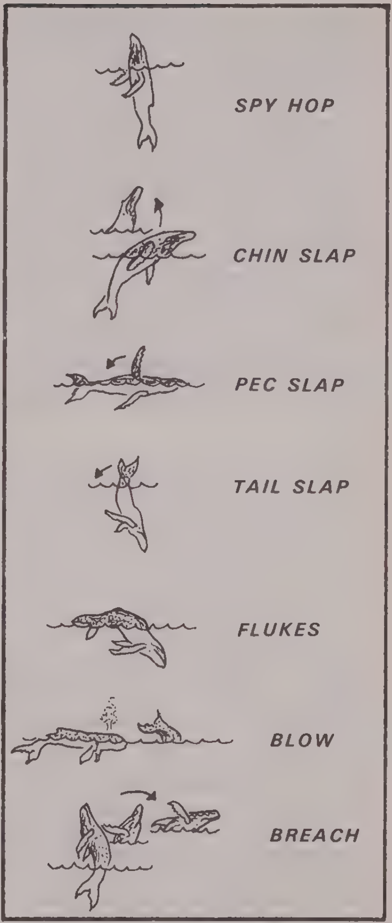
Like other baleen whales, humpbacks feed in relatively shallow waters and sound (dive) for periods lasting a maximum of about 25 minutes. In comparison, the sperm whale, a toothed bottom-feeder, can stay down for over an hour. On the surface a humpback will breathe about once every two minutes. They also sleep on the surface or just below it for two hours.

A distinctive feature of the humpback is the 15-foot flipper that it can bend over its back. The flippers and tail flukes have white markings that differ between individuals, much like human fingerprints. These markings are used to identify individual migrating humpbacks. Scientists photograph the distinctive tails and send prints to Seattle, Washington, a center of whale research. There a computer analysis is done to identify the individual or to record it as a new specimen. Thereafter, any sightings become part of its life history. The humpback is the most aquabatic of all whales and it is a thrilling sight to see one of these agile giants leap from the water and create a monumental splash.

The Humpback's Song

Humpbacks have a special ability to sing unlike other whales. They create their melodies by grunting, shrieking, and moaning. No one knows exactly what the songs represent, but it's clear they're a definite form of communication. The singers appear to be "escort males" that tag along with, and seem to guard, a mother and her calf. Some scientists believe that these are lone males and perhaps the song is territorial, or a mating call. The songs are exact renditions that last 20 minutes or longer and are repeated for hours. Amazingly, all the whales know and sing the same song, and the song changes from year to year. The notes are so forceful that they can be heard above and below the water for miles. Some of the deep bass notes will even carry underwater for 100 miles.

Good recordings of the humpbacks' songs can be heard aboard the *Carthaginian II,* a restored 19th-century square-rigged ship just to the right of the loading dock in Lahaina Harbor. It serves as a floating museum dedicated to whales and whaling. As you descend into the ship's hold and bright sunlight fades to cool shadow, you become a visitor in a watery world of the humpback whale. The mysterious songs of the humpback provide the background music and set the mood. Sit on comfortable captain's chairs and watch the excellent audio-visual display. The photos of whales are by Flip Nicklin, courtesy of the National Geographic Society. The *Carthaginian II* is a project of the Lahaina Restoration Foundation, P.O. Box 338, Lahaina, HI 96761, tel. 661-3262. The foundation is a nonprofit organization dedicated to educational and historical restoration in Lahaina (see "West Maui, Lahaina").



DEBORAH FAU

Whaling History

Man has known about whales for many thousands of years. A Minoan palace on the island of Crete depicts whales on a 5,000-year-old mural.

The first whalers were probably Norwegians who used stone harpoon heads to capture their prey over 4,000 years ago. Eskimos have long engaged in whaling as a means of survival, and for centuries many peoples living along coastal waters have harpooned migrating whales that ventured close to shore. The Basques had a thriving medieval whaling industry in the 12th century centered in the Bay of Biscay, until they wiped out all the Biscayan right whales. The height of the classic whaling industry that inspired Melville's *Moby Dick* occurred from 1820 until 1860. The international whaling capital perfectly situated in the center of the winter whaling grounds was Lahaina, Maui. At that time 900 sailing ships roamed the globe in search of whales. Of these, 700 were American, and they started the trend away from coastal to pelagic whaling by bringing their try-pots (blubber pots) aboard ship.

Although the killing was great during these years, every part of the whale was needed and used: blubber, meat, bone, teeth. Whale oil, the main product, was a superior lighting fuel and lubricant unmatched until petroleum came into general use in the mid-19th century. Today, every single whale by-product can be manufactured synthetically and there's absolutely no primary need to justify slaughtering whales.

During the great whaling days, the whales actually had a fighting chance. After all, they were hunted by men in wooden sailing ships that depended upon favorable winds. Once sighted by a sailor perched high in the rigging using a low-powered telescope, a small boat heaved off; after desperate rowing and dangerous maneuvering, the master harpooner threw his shaft by hand. When the whale was dead it took every able-bodied man to haul it in.

Today, however, modern methods have wiped out every trace of daring and turned the hunt into technologically assisted slaughter. Low-flying aircraft radio the whales' location to huge factory-ships that track them with radar and sonar. Once the pod is spotted, super-swift launches tear into them, firing cannon-propelled harpoons with lethal exploding tips. The killer launches keep firing until every whale in the pod is dead, and the huge factory boat follows behind merely scooping up the lifeless carcasses and hauling them aboard with diesel winches.

Many pirate whalers still roam the seas. The worst example perpetrated by these vultures occurred in the Bahamas in 1971. A ship that ironically carried the name of *the* classic conservation group, the *Sierra,* succeeded in wiping out every single humpback whale that wintered in Bahamian waters. Since 1971 not one whale has been sighted in the Bahamas, and whale-watchers lament that they will never return.

The Last Whalers

Thanks to world opinion, and the efforts of benign but aggressive organizations such as Greenpeace and Earth Trust, the **International Whaling Commission** (IWC), a voluntary group of 17 nations, now sets standards and passes quotas on the number and species of whales that can be killed. Over the last 18 years the blue, right, gray, bowhead, and humpback have become totally protected. However, many great whales such as the sperm, minke, sei, and fin are still hunted. Also, the IWC has no power of enforcement except for public opinion and possible voluntary economic sanction. A proposed quota of 10,000 minke whales will be hunted in Antarctica this year, mainly by Norway, Greenland, and Iceland. In these countries, the whaling industry is the *only* means of livelihood to coastal people whose economy is depressed and difficult already. They will sell their catches to Japan, where whale meat brings up to $200 per pound.

The Japanese technically stay within their quotas, but they hire and outfit these and other nationals to hunt whales for them. Their main argument is that whaling is a traditional industry upon which they rely for food and jobs. This is patently false. Hardly more than 100 years old, pelagic whaling is a new industry to the Japanese. Much of the Japanese whale meat becomes pet food anyway, which is mainly exported.

Amazingly, a recent poll taken in Japan by the Whale and Dolphin Society of London found that 69% of the people opposed whaling. Finally through the efforts of *ICEARCH* (International Cetacean Education And Research Conference), the first pillars of a bridge were laid between Japanese and Western scientists who are dedicated to finding a way for mankind and the great whales to live in harmony. For the first time, on Maui in April, 1993 these scientists came together to discuss the issue.

Whalewatching

If you're in Hawaii from late November to early May, you have an excellent chance of spotting a humpback. You can often see a whale from a vantage point on land, but this is nowhere near as thrilling as seeing them close-up from a boat. Either way, binoculars are a must. Telephoto and zoom lenses are also useful, and you might even get a nifty photo in the bargain. But don't waste your film unless you have a fairly high-powered zoom: fixed-lens cameras give pictures with a lot of ocean and a tiny black speck. If you're lucky enough to see a whale breach (jump clear of the water), keep watching—they often repeat this a number of times. If a whale dives and lifts its fluke high in the air, expect it to be down for at least 15 minutes and not come up in the same spot. Other times they'll dive shallowly, then bob up and down quite often. From shore you're likely to see whales anywhere along Maui's south coast. If you're staying at any of the hotels or condos along Kaanapali or Kihei and have an ocean view, you can spot them from your lanai or window. A good vantage spot is Papawai Point along Rt. 30 and up the road heading west just before the tunnel. Maalaea Bay is another favorite nursing ground for female whales and their calves; there you also can see a small working harbor up close. Another excellent viewpoint is Makena Beach, on the spit of land separating Little and Big beaches. If you time your arrival near sunset, even if you don't see a whale you'll enjoy a mind-boggling light show.

Note: For whalewatching cruises see "Ocean Tours" under "Getting Around" in the "Out and About" chapter.

BOB RACE

HISTORY

THE ROAD FROM TAHITI

Until the 1820s, when New England missionaries began a phonetic rendering of the Hawaiian language, the past was kept vividly alive only by the sonorous voices of special *kahuna* who chanted the sacred *mele*. The chants were beautiful, flowing word pictures that captured the essence of every aspect of life. These *mele* praised the land (*mele aina*), royalty (*mele ali'i*), and life's tender aspects (*mele aloha*). Chants were dedicated to friendship, hardship, and favorite children. Entire villages sometimes joined together to compose a *mele*—every word was chosen carefully, and the wise old *kapuna* would decide if the words were lucky or unlucky. Some *mele* were bawdy or funny on the surface but contained secret meanings, often bitingly sarcastic, that ridiculed an inept or cruel leader. The most important chants took listeners back into the dim past before people lived in Hawaii. From these genealogies (*ko'ihonua*), the *ali'i* derived the right to rule, since these chants went back to the gods Wakea and Papa from whom the *ali'i* were directly descended.

The Kumulipo

The great genealogies, finally compiled in the late 1800s by order of King Kalakaua, were collectively known as *The Kumulipo, A Hawaiian Creation Chant,* basically a Polynesian account of Genesis. Other chants related to the beginning of this world, but *The Kumulipo* sums it all up and is generally considered the best. The chant relates that after the beginning of time, there is a period of darkness. The darkness, however, mysteriously brims with spontaneous life; during this period plants and animals are born, as well as Kumulipo, the man, and Po'ele, the woman. In the eighth chant darkness gives way to light and the gods descend to earth. Wakea is "the sky father" and Papa is "the earth mother," whose union gives birth to the islands of Hawaii. First born is Hawaii, followed by Maui, then Kahoolawe. Apparently, Papa becomes bushed after three consecutive births and decides to vacation in Tahiti. While Papa is away recovering from postpartum depression and working on her tan, Wakea gets lonely and takes Kaula as his second wife; she bears him the island-child of Lanai. Not fully cheered up, but getting the hang of it, Wakea takes a third wife, Hina, who promptly bears the island of Molokai. Meanwhile, Papa gets wind of these shenanigans, returns from Polynesia, and retaliates by taking up with Lua, a young and virile god. She soon gives birth to the island of Oahu. Papa and Wakea finally decide that they really are meant for each other and reconcile to conceive Kauai, Niihau, Kaula, and Nihoa. These two progenitors are the source from which the *ali'i* ultimately traced their lineage, and from which they derived their god-ordained power to rule.

Basically, there are two major genealogical families: the **Nana'ulu,** who became the royal *ali'i* of Oahu and Kauai; and the **Ulu,** who provided the royalty of Maui and Hawaii. The best sources of information on Hawaiian myth and legend are Martha Beckwith's *Hawaiian Mythology* and the monumental three-volume opus *An Account of the Polynesian Race* compiled by Abraham Fornander from 1878-85. Fornander, after settling in Hawaii, married an *ali'i* from Molokai and had an illustrious career as a newspaperman, Maui circuit judge, and finally Supreme Court justice. For years Fornander sent scribes to every corner of the kingdom to listen to the elder *kapuna*. They returned with firsthand accounts, which he dutifully recorded.

Polynesians

Since prehistory, Polynesians have been seafaring people whose origins cannot be completely traced. They seem to have come from Southeast Asia mostly through the gateway of Indonesia, and their racial strain pulls features from all three dominant races: Caucasian, Negro, and Asian. They learned to navigate on tame narrow waterways along Indonesia and New Guinea, then fanned out eastward into the great Pacific. They sailed northeast to the low islands of Micronesia and southwest to Fiji, the New Hebrides (now called Vanuatu), and New Caledonia. Fiji is regarded as the "cradle of Polynesian culture"; carbon dating places humans there as early as 3,500 B.C. Many races blended on Fiji, until finally the Negroid became dominant and the Polynesians moved on. Wandering, they discovered and settled Samoa and Tonga, then ranged far east to populate Tahiti, Easter Island, and the Marquesas. Ultimately, they became the masters of the "Polynesian Triangle," which measures more than 5,000 miles on each leg, stretching across both the North and South Pacific studded with islands. The great Maori kingdom of New Zealand is the southern apex of the triangle, with Easter Island marking the point farthest east; Hawaii, farthest north, was the last to be settled.

Migrations And Explorations

Ancient legends common throughout the South Pacific speak of a great Polynesian culture that existed on the island of Raiatea about 150 miles north of Tahiti. Here a powerful priesthood held sway in an enormous *heiau* in the Opoa district called Toputapuatea. Kings from throughout Polynesia came here to worship. Human sacrifice was common, as it was believed that the essence of the spirit could be utilized and controlled in this life; therefore the mana of Toputapuatea was great. Defeated warriors and commoners were used as living rollers to drag canoes up onto the beach, while corpses were dismembered and hung in trees. The power of the priests of Opoa lasted for many generations, evoking trembling fear in even the bravest warrior just by the mention of their name. Finally, their power waned and Polynesians lost their centralized culture, but the constant coming and going from Raiatea for centuries sharpened the Polynesians' already excellent sailing skills and convinced them that the world was vast and unlimited opportunities existed to better their lot.

Now explorers, many left to look for the "heavenly homeland to the north." Samoans called it *Savai'i;* Tongans *Hawai;* Rarotongans *Avaiki;* and Society Islanders *Havai'i.* Others abandoned the small islands throughout Polynesia where population pressures exceeded the limits of natural resources, prompting famine. Furthermore, Polynesians were also very warlike among themselves; power struggles between members of a ruling family were common, as were marauders from other islands. So, driven by hunger or warfare, countless refugee Polynesians headed north. Joining them were a few who undoubtedly went for the purely human reason of wanderlust.

The Great Navigators

No one knows exactly when the first Polynesians arrived in Hawaii, but the great deliberate migrations from the southern islands seem to have taken place A.D. 500-800; anthropologists keep pushing the date backward as new evidence becomes available. Even before that, however, it's reasonable to assume that the first people to set foot on Hawaii were probably fishermen, or perhaps defeated warriors whose canoes were blown hopelessly northward into unfamiliar waters. They arrived by a combination of extraordinary good luck and an uncanny ability to sail and navigate without instruments, using the sun by day and the moon and rising stars by night. They could feel the water and determine direction by swells, tides, and currents. The movements of fish and cloud formations were also utilized to give direction. Since their arrival was probably an accident, they were unprepared to settle on the fertile but barren lands, having no stock animals, plant cuttings, or women. Forced to return southward, undoubtedly many lost their lives at sea, but a few wild-eyed stragglers must have made it home to tell tales of a paradise to the north where land was plentiful and the sea bounteous. This is affirmed by ancient navigational chants from Tahiti, Moorea, and Bora Bora, which passing from father to son revealed how to follow the stars to the "heavenly homeland in the north." Possibly a few migrations followed, but it's known that for centuries there was no real reason for a mass exodus, so the chants alone remained and eventually became shadowy legend.

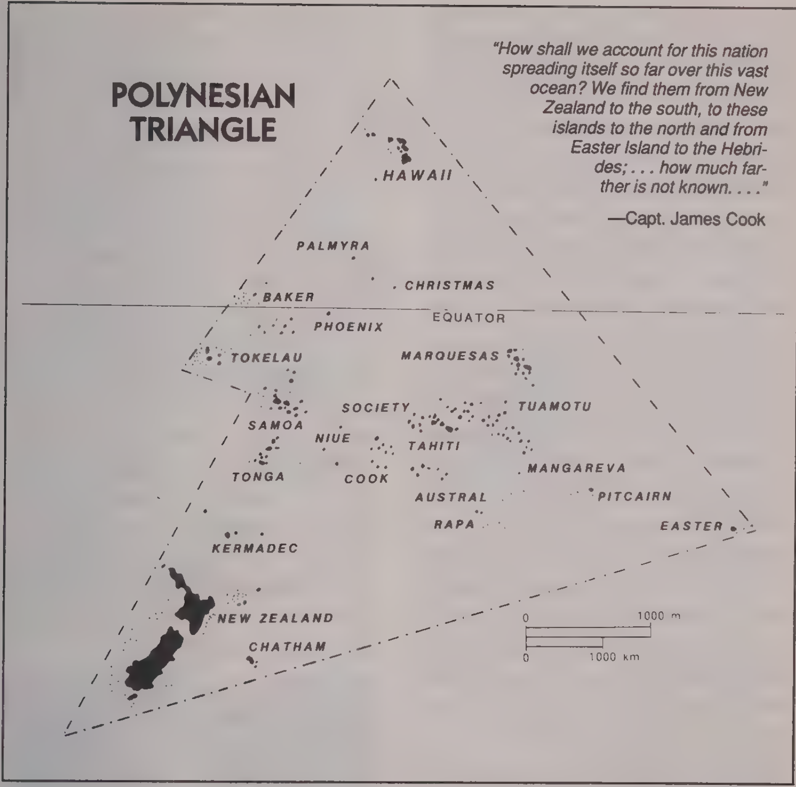
From Where They Came

It's generally agreed that the first planned migrations were from the violent cannibal islands that Spanish explorers called the Marquesas, 11 islands in extreme eastern Polynesia. The islands themselves are harsh and inhospitable, breeding a toughness into these people that enabled them to withstand the hardships of long, unsure ocean voyages and years of resettlement. Marquesans were a fiercely independent people whose chiefs could rise from the ranks because of bravery or intelligence. They must have also been a savage-looking lot. Both men and women tattooed themselves in complex blue patterns from head to foot. The warriors carried massive, intricately designed ironwood war clubs and wore carved whale teeth in slits in their earlobes that eventually stretched to the shoulders. They shaved the sides of their heads with sharks' teeth, tied their hair in two topknots that looked like horns, and rubbed their heavily muscled and tattooed bodies with scented coconut oils. Their cults worshipped mummified ancestors; the bodies of warriors of defeated neighboring tribes were consumed. They were masters at building great double-hulled canoes launched from huge canoe sheds. Two hulls were fastened together to form a catamaran, and a hut in the center provided shelter in bad weather. The average voyaging canoe was 60-80 feet long and could comfortably hold an extended family of about 30 people. These small family bands carried all the staples they would need in the new lands.

The New Lands

For five centuries the Marquesans settled and lived peacefully on the new land, as if Hawaii's aloha spirit overcame most of their fierceness. The tribes coexisted in relative harmony, especially since there was no competition for land. Cannibalism died out. There was much coming and going between Hawaii and Polynesia as new people came to settle for hundreds of years. Then, it appears that in the 12th century a deliberate exodus of warlike Tahitians arrived and subjugated the settled islanders. They came to conquer. This incursion had a terrific significance on the Hawaiian religious and social system. Oral tradition relates that a Tahitian priest, Paao, found the mana of the Hawaiian chiefs to be low, signifying that their gods were weak. Paao built a *heiau* at Wahaula on the Big Island, then introduced the warlike god Ku and the rigid *kapu* system through which the new rulers became dominant. Voyages between Tahiti and Hawaii continued for about 100 years and Tahitian customs, legends, and language became the Hawaiian way of life. Then suddenly, for no recorded or apparent reason, the voyages discontinued and Hawaii returned to total isolation.

The islands remained forgotten for almost 500 years until the indomitable English seaman, Capt. James Cook, sighted Oahu on Jan. 18, 1778 and stepped ashore at Waimea on Kauai two days later. At that time Hawaii's isolation was so complete that even the Polynesians had forgotten about it. On an earlier voyage, Tupaia, a high priest from Raiatea, had accompanied Captain Cook as he sailed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SAMOA
NIUE
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> *"How shall we account for this nation spreading itself so far over this vast ocean? We find them from New Zealand to the south, to these islands to the north and from Easter Island to the Hebrides; . . . how much farther is not known. . . ."*
>
> —Capt. James Cook

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throughout Polynesia. Tupaia demonstrated his vast knowledge of existing archipelagos throughout the South Pacific by naming over 130 islands and drawing a map that included the Tonga group, the Cook Islands, the Marquesas, even tiny Pitcairn, a rock in far eastern Polynesia where the mutinous crew of the *Bounty* found solace. In mentioning the Marquesas, Tupaia said, *"He ma'a te ka'ata,"* which means "Food is man" or simply "Cannibals!" But remarkably absent from Tupaia's vast knowledge was the existence of Easter Island, New Zealand, and Hawaii.

The next waves of people to Hawaii would be white, and the Hawaiian world would be changed quickly and forever.

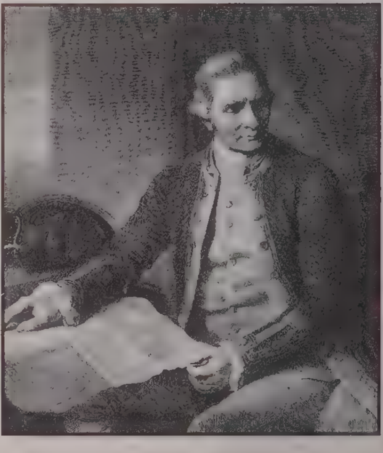
THE WORLD DISCOVERS HAWAII

The late 18th century was an extraordinary time in Hawaiian history. Monumental changes seemed to happen all at once. First, Capt. James Cook, a Yorkshire farm boy fulfilling his destiny as the all-time greatest Pacific explorer, found Hawaii for the rest of the world. For better or worse, it could no longer be an isolated Polynesian homeland. For the first time in Hawaiian history, a charismatic leader named Kamehameha emerged, and after a long civil war he united all the islands into one centralized kingdom. The death of Captain Cook in Hawaii marked the beginning of a long series of tragic misunderstandings between whites and natives. When Kamehameha died, the old religious system of *kapu* came to an end, leaving the Hawaiians in a spiritual vortex. Many takers arrived to fill the void: missionaries after souls, whalers after their prey and a good time, traders and planters after profits and a home. The islands were opened and devoured like ripe fruit. Powerful nations, including Russia, Great Britain, France, and the United States, yearned to bring this strategic Pacific jewel under their own influence. The 19th century brought the demise of the Hawaiian people as a dominant political force in their own land and with it the end of Hawaii as a sovereign monarchy. An almost bloodless yet bitter military coup followed by a brief Hawaiian Republic ended in annexation by the United States. As the U.S. became completely entrenched politically and militarily, a new social and economic order was founded on the plantation system. Amazingly rapid population growth occurred with the importation of plantation workers from Asia and Europe, which yielded a unique cosmopolitan blend of races like nowhere else on earth. By the dawning of the 20th century, the face of old Hawaii had been altered forever; the "sacred homeland in the north" was hurled into the modern age. The attack on Pearl Harbor saw a tremendous loss of life and brought Hawaii closer to the U.S. by a baptism of blood. Finally, on Aug. 21, 1959, after 59 years as a "territory," Hawaii officially became the 50th state of the Union.

Captain Cook Sights Hawaii

In 1776 Capt. James Cook set sail for the Pacific from Plymouth, England on his third and final expedition into this still vastly unexplored region of the world. On a fruitless quest for the fabled Northwest Passage across the North American continent, he sailed down the coast of Africa, rounded the Cape of Good Hope, crossed the Indian Ocean, and traveled past New Zealand, Tasmania, and the Friendly Islands (where an unsuccessful plot was hatched by the *friendly* natives to murder him). On Jan. 18, 1778, Captain Cook's 100-foot flagship HMS *Resolution* and its 90-foot companion HMS *Discovery* sighted Oahu. Two days later, they sighted Kauai and went ashore at the village of Waimea on Jan. 20, 1778. Though anxious to get on with his mission, Cook decided to make a quick sortie to investigate this new land and reprovision his ships. He did, however, take time to remark in his diary about the close resemblance of these newfound people to others he had encountered as far south as New Zealand, and marveled at their widespread habitation across the Pacific.

The first trade was some brass medals for a mackerel. Cook also stated that he had never before met natives so astonished by a ship, and that they had an amazing fascination for iron, which they called *toe,* Hawaiian for "adze." There is even some conjecture that a Spanish ship under one Captain Gaetano had landed in Hawaii as early as the 16th century, trading a few scraps of iron that the Hawaiians valued even more than the Europeans valued gold. It was also noted that the Hawaiian women gave themselves freely to the sailors with the apparent good wishes of the island men. This was actually a ploy by the *kahuna* to test if the white newcomers were gods or men—gods didn't need women. These sailors proved immediately mortal. Cook, who was also a physician, tried valiantly to keep the 66 men (out of 112) who had measurable cases of V.D. away from the women. The task proved impossible as women literally swarmed the ships; when Cook returned less than a year later, it was logged that signs of V.D. were already apparent on some natives' faces.



HAWAII STATE ARCHIVES

Captain James Cook

Cook was impressed with the Hawaiians' swimming ability and with their well-bred manners. They had happy dispositions and sticky fingers, stealing any object made of metal, especially nails. The first item stolen was a butcher's cleaver. An unidentified native grabbed it, plunged overboard, swam to shore, and waved his booty in triumph. The Hawaiians didn't seem to care for beads and were not at all impressed with a mirror. Cook provisioned his ships by trading chisels for hogs, while common sailors gleefully traded nails for sex. Landing parties were sent inland to fill casks with fresh water. On one such excursion a Mr. Williamson, who was eventually drummed out of the Royal Navy for cowardice, unnecessarily shot and killed a native. After a brief stop on Niihau, the ships sailed away, but both groups were indelibly impressed with the memory of each other.

Cook Returns

Almost a year later, when winter weather forced Cook to return from the coast of Alaska, his discovery began to take on far-reaching significance. Cook had named Hawaii the Sandwich Islands, in honor of one of his patrons, John Montague, the Earl of Sandwich. On this return voyage, he spotted Maui on Nov. 26, 1778. After eight weeks of seeking a suitable harbor, the ships bypassed it, but not before the coastline was duly drawn by Lt. William Bligh, one of Cook's finest and most trusted officers. (Bligh would find his own drama almost 10 years later as commander of the infamous HMS *Bounty*.) The *Discovery* and *Resolution* finally found safe anchorage at Kealakekua Bay on the Kona coast of the Big Island. It is very lucky for history that on board was Mr. Anderson, ship's chronicler, who left a handwritten record of the strange and tragic events that followed. Even more important were the drawings of John Webber, ship's artist, who rendered invaluable impressions in superb drawings and etchings. Other noteworthy men aboard were George Vancouver, who would lead the first British return to Hawaii after Cook's death and introduce many fruits, vegetables, cattle, sheep, and goats; and James Burney, who would become a longstanding leading authority on the Pacific.

The Great God Lono Returns

By all accounts Cook was a humane and just captain, greatly admired by his men. Unlike many other supremacists of that time, he was known to have a respectful attitude toward any people he discovered, treating them as equals and recognizing the significance of their cultures. Not known as a violent man, he would use his superior weapons against natives only in an absolute case of self-defense. His hardened crew had been at sea facing untold hardship for almost three years; returning to Hawaii was truly like reentering paradise.

A strange series of coincidences sailed with Cook into Kealakekua Bay on Jan. 16, 1779. It was *makahiki* time, a period of rejoicing and festivity dedicated to the fertility god of the earth, Lono. Normal *kapu* days were suspended and willing partners freely enjoyed each other sexually. There was also dancing, feasting, and the islands' version of olympic games. It was long held in Hawaiian legend that the great god Lono would return to earth. Lono's image was a small wooden figure perched on a tall, mastlike crossbeam; hanging from the crossbeam were long, white sheets of tapa. Who else could Cook be but Lono, and what else could his ships with their masts and white sails be but his sacred floating *heiau?* This explained the Hawaiians' previous fascination with his ships, but to add to the remarkable coincidence, Kealakekua Harbor happened to be considered Lono's private sacred harbor. Natives from throughout the land prostrated themselves and paid homage to the returning god. Cook was taken ashore and brought to Lono's sacred temple, where he was afforded the highest respect. The ships badly needed fresh supplies so the Hawaiians readily gave all they had, stretching their own provisions to the limit. To the sailors' delight, this included full measures of the aloha spirit.

The Fatal Misunderstandings

After an uproarious welcome and generous hospitality for over a month, it became obvious that the newcomers were beginning to overstay their welcome. During the interim a seaman named William Watman died, convincing the Hawaiians that the *haole* were indeed mortals, not gods. Watman was buried at Hikiau Heiau, where a plaque commemorates the event to this day. Incidents of petty theft began to increase dramatically. The lesser chiefs indicated it was time to leave by "rubbing the Englishmen's bellies." Inadvertently many *kapu* were broken by the English, and once-friendly relations became strained. Finally, the ships sailed away on Feb. 4, 1779.

After plying terrible seas for only a week, *Resolution's* foremast was damaged. Cook sailed back into Kealakekua Bay, dragging the mast ashore on Feb. 13. The natives, now totally hostile, hurled rocks at the sailors. Orders were given to load muskets with ball; firearms had previously only been loaded with shot and a light charge. Confrontations increased when some Hawaiians stole a small boat and Cook's men set after them, capturing the fleeing canoe that held an *ali'i* named Palea. The English treated him roughly; to the Hawaiians horror, they even smacked him on the head with a paddle. The Hawaiians then furiously attacked the marines, who abandoned the small boat.

Cook Goes Down

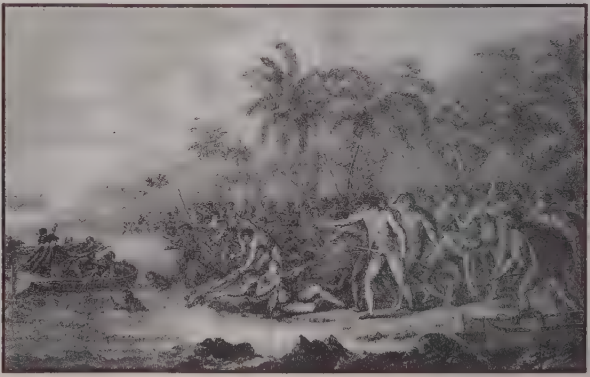
Next the Hawaiians stole a small cutter from the *Discovery* that had been moored to a buoy and partially sunk to protect it from the sun. For the first time Captain Cook became furious. He ordered Captain Clerk of the *Discovery* to sail to the southeast end of the bay and stop any canoe trying to leave Kealakekua. Cook then made a fatal error in judgment. He decided to take nine armed marines ashore in an attempt to convince the venerable King Kalaniopuu to accompany him back aboard ship, where he would hold him for ransom in exchange for the cutter. The old king agreed, but his wife prevailed upon him not to trust the *haole.* Kalaniopuu sat down on the beach to think while the tension steadily grew.

Meanwhile, a group of marines fired upon a canoe trying to leave the bay. A lesser chief, Nookemai, was killed. The crowd around Cook and his men reached an estimated 20,000. Warriors outraged by the killing of the chief armed themselves with clubs and protective straw-mat armor. One bold warrior advanced on Cook and struck him with his *pahoa.* In retaliation, Cook drew a tiny pistol lightly loaded with shot and fired at the warrior. His bullets spent themselves on the straw armor and fell harmlessly to the ground. The Hawaiians went wild. Lt. Molesworth Phillips, in charge of the nine marines, began a withering fire; Cook himself slew two natives.

Overpowered by sheer numbers, the marines headed for boats standing offshore, while Lieutenant Phillips lay wounded. It is believed that Captain Cook, the greatest seaman ever to enter the Pacific, stood helplessly in knee-deep water instead of making for the boats because he could not swim! Hopelessly surrounded, he was knocked on the head. Countless warriors then passed a knife around and hacked and mutilated his lifeless body. A sad Lieutenant King lamented in his diary, "Thus fell our great and excellent commander."

The Final Chapter

Captain Clerk, now in charge, settled his men and prevailed upon the Hawaiians to return Cook's body. On the morning of Feb. 16 a grisly piece of charred meat was brought aboard: the



The Death of Captain Cook *by John Webber, ship's artist on Cook's third Pacific exploration, c. 1779*

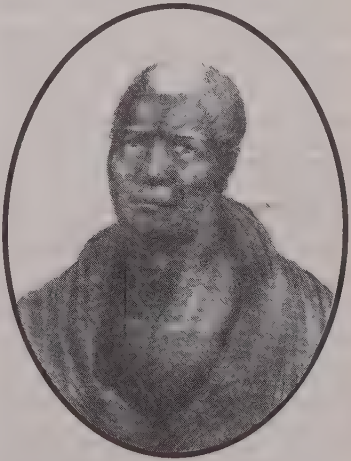
Hawaiians, according to their custom, had afforded Cook the highest honor by baking his body in an underground oven to remove the flesh from the bones. On Feb. 17 a group of Hawaiians in a canoe taunted the marines by brandishing Cook's hat. The English, strained to the limit and thinking that Cook was being desecrated, finally broke. Foaming with blood-lust, they leveled their cannons and muskets on shore and shot anything that moved. It is believed that Kamehameha the Great was wounded in this flurry, along with four *ali'i;* 25 *makaainana* (commoners) were killed. Finally, on Feb. 21, 1779, the bones of Capt. James Cook's hands, skull, arms, and legs were returned and tearfully buried at sea. A common seaman, one Mr. Zimmerman, summed up the feelings of all who sailed under Cook when he wrote, ". . . he was our leading star." The English sailed next morning after dropping off their Hawaiian girlfriends who were still aboard.

Captain Clerk, in bad health, carried on with the fruitless search for the Northwest Passage. He died and was buried at the Siberian village of Petropavlovisk. England was at war with upstart colonists in America, so the return of the expedition warranted little fanfare. The *Resolution* was converted into an army transport to fight the pesky Americans; the once-proud *Discovery* was reduced to a convict ship ferrying inmates to Botany Bay, Australia. Mrs. Cook, the great captain's steadfast and chaste wife, lived to the age of 93, surviving all her children. She was given a stipend of 200 pounds per year and finished her days surrounded by Cook's mementos, observing the anniversary of his death to the very end by fasting and reading from the Bible.

THE UNIFICATION OF OLD HAWAII

Hawaii was already in a state of political turmoil and civil war when Cook arrived. In the 1780s the islands were roughly divided into three kingdoms: venerable Kalaniopuu ruled Hawaii and the Hana district of Maui; wily and ruthless warrior-king Kahekili ruled Maui, Kahoolawe, Lanai, and later Oahu; and Kaeo, Kahekili's brother, ruled Kauai. War ravaged the land until a remarkable chief, Kamehameha, rose and subjugated all the islands under one rule. Kamehameha initiated a dynasty that would last for about 100 years, until the independent monarchy of Hawaii forever ceased to be. To add a zing to this brewing political stew, Westerners and their technology were beginning to come in ever-increasing numbers. In 1786, Captain LaPerouse and his French exploration party landed in what's now LaPerouse Bay near Lahaina, foreshadowing European attention to the islands. In 1786 two American captains, Portlock and Dixon, made landfall in Hawaii. Also, it was known that a fortune could be made on the fur trade between the Pacific Northwest and Canton, China; stopping in Hawaii could make it feasible. After this was reported, the fate of Hawaii was sealed.

Hawaii under Kamehameha was ready to enter its "golden age." The social order was medieval, with the *ali'i* as knights owing their military allegiance to the king, and the serflike *makaainana* paying tribute and working the lands. The priesthood of *kahuna* filled the posts of advisors, sorcerers, navigators, doctors, and historians. This was Polynesian Hawaii at its apex. But like the uniquely Hawaiian silversword, the old culture blossomed, and as soon as it did, began to with-


HAWAII STATE ARCHIVES

Kamehameha I as drawn by Louis Choris, ship's artist for the Von Kotzebue expedition, c. 1816; supposedly the only time that Kamehameha sat to have his portrait rendered.

er. Ever since, all that was purely Hawaiian has been supplanted by the relentless foreign influences that began bearing down upon it.

Young Kamehameha

The greatest native son of Hawaii, Kamehameha, was born under mysterious circumstances in the Kohala District, probably in 1753. He was royal born to Keoua Kupuapaikalaninui, the chief of Kohala, and Kekuiapoiwa, a chieftess from Kona. Accounts vary, but one claims that before his birth, a *kahuna* prophesied that this child would grow to be a "killer of chiefs." Because of this, the local chiefs conspired to murder the infant. When Kekuiapoiwa's time came, she secretly went to the royal birthing stones near Mookini Heiau and delivered Kamehameha. She entrusted her baby to a manservant and instructed him to hide the child. He headed for the rugged and remote coast around Kapaau. Here Kamehameha was raised in the mountains, mostly by men. Always alone, he earned the nickname "the lonely one."

Kamehameha was a man noticed by everyone; there was no doubt he was a force to be reckoned with. He had met Captain Cook when the *Discovery* unsuccessfully tried to land at Hana on Maui. While aboard, he made a lasting impression, distinguishing himself from the multitude of natives swarming the ships by his royal bearing. Lt. James King, in a diary entry, remarked that Kamehameha was a fierce-looking man, almost ugly, but that he was obviously intelligent, observant, and very good-natured. Kamehameha received his early military training from his uncle Kalaniopuu, the great king of Hawaii and Hana who fought fierce battles against Alapai, the usurper who stole his hereditary lands. After regaining Hawaii, Kalaniopuu returned to his Hana district and turned his attention to conquering all of Maui. During this period young Kamehameha distinguished himself as a ferocious warrior and earned the nickname of "the hard-shelled crab," even though old Kahekili, Maui's king, almost annihilated Kalaniopuu's army at the sand hills of Wailuku.

When the old king neared death, he passed on the kingdom to his son Kiwalao. He also, however, empowered Kamehameha as the keeper of the family war god Kukailimoku: Ku of the Bloody Red Mouth, Ku the Destroyer. Oddly enough, Kamehameha had been born not 500 yards from Ku's great *heiau* at Kohala, and had heard the chanting and observed the ceremonies dedicated to this fierce god from his first breath. Soon after Kalaniopuu died, Kamehameha found himself in a bitter war that he did not seek against his two cousins, Kiwalao and his brother Keoua, with the island of Hawaii at stake. The skirmishing lasted nine years until Kamehameha's armies met the two brothers at Mokuohai in an indecisive battle in which Kiwalao was killed. The result was a shaky truce with Keoua, a much-embittered enemy. During this fighting, Kahekili of Maui conquered Oahu, where he built a house of the skulls and bones of his adversaries as a reminder of his omnipotence. He also extended his will to Kauai by marrying his half-brother to a high-ranking chieftess of that island. A new factor would resolve this stalemate of power—the coming of the *haole.*

The Olowalu Massacre

In 1790 the American merchant ship *Ella Nora,* commanded by Yankee Capt. Simon Metcalfe, was looking for a harbor after its long voyage from the Pacific Northwest. Following a day behind was the *Fair American,* a tiny ship sailed by Metcalfe's son Thomas and a crew of five. Simon Metcalfe, perhaps by necessity, was a stern and humorless man who would broach no interference. While his ship was anchored at Olowalu, a beach area about five miles east of Lahaina, some natives slipped close in their canoes and stole a small boat, killing a seaman in the process. Metcalfe decided to trick the Hawaiians by first negotiating a truce and then unleashing full fury upon them. Signaling he was willing to trade, he invited canoes of innocent natives to visit his ship. In the meantime, he ordered that all cannons and muskets be readied with scatter shot. When the canoes were within hailing distance, he ordered his crew to fire at will. Over 100 people were slain; the Hawaiians remembered this killing as "the day of spilled brains." Metcalfe then sailed away to Kealakekua Bay and in an unrelated incident succeeded in insulting Kameiamoku, a ruling chief, who vowed to annihilate the next *haole* ship that he saw.

Fate sent him the *Fair American* and young Thomas Metcalfe. The little ship was entirely overrun by superior forces. In the ensuing battle, the mate, Isaac Davis, so distinguished himself by open acts of bravery that his life alone was spared. Kameiamoku later turned over both Davis and the ship to Kamehameha. Meanwhile, while harbored at Kealakekua, the senior Metcalfe sent John Young to reconnoiter. Kamehameha, having learned of the capture of the *Fair American,* detained Young so he could not report, and Metcalfe, losing patience, marooned his own man and sailed off to Canton. (Metcalfe never learned of the fate of his son Thomas, and was later killed with another son while trading with the Native Americans along the Pacific coast of the Mainland.) Kamehameha quickly realized the significance of his two captives and the *Fair American* with its brace of small cannons. He appropriated the ship and made Davis and Young trusted advisors, eventually raising them to the rank of chief. They would all play a significant role in the unification of Hawaii.

Kamehameha The Great

Later in 1790, supported by the savvy of Davis and Young and the cannons from the *Fair American* (which he mounted on carts), Kamehameha invaded Maui, using Hana as his power base. The island's defenders under Kalaniekupule, son of Kahekili who was lingering on Oahu, were totally demoralized, then driven back into the deathtrap of Iao Valley. There, Kamehameha's forces annihilated them. No mercy was expected and none given, although mostly commoners were slain with no significant *ali'i* falling to the victors. So many were killed in this sheer-walled, inescapable valley that the battle was called *"ka pani wai,"* which means "the damming of the waters"—literally with dead bodies.

While Kamehameha was fighting on Maui, his old nemesis Keoua was busy running amok back on Hawaii, again pillaging Kamehameha's lands. The great warrior returned home flushed with victory, but in two battles could not subdue Keoua. Finally, Kamehameha had a prophetic dream in which he was told that Ku would lead him to victory over all the lands of Hawaii if he would build a *heiau* to the war god at Kawaihae. Even before the temple was finished, old Kahekili attempted to invade Waipio, Kamehameha's stronghold. But Kamehameha summoned Davis and Young, and with the *Fair American* and an enormous fleet of war canoes defeated Kahekili at Waimanu. Kahekili had no choice but to accept the indomitable Kamehameha as the king of Maui, although he himself remained the administrative head until his death in 1794.

Now only Keoua remained in the way and he would be defeated not by war, but by the great mana of Ku. While Keoua's armies were crossing the desert on the southern slopes of Kilauea, the fire goddess Pele trumpeted her disapproval and sent a huge cloud of poisonous gas and mud-ash into the air. It descended upon and instantly killed the middle legions of Keoua's armies and their families. The footprints of this ill-fated army remain to this day outlined in the mud-ash as clearly as if they were deliberately encased in wet cement. Keoua's intuition told him that the victorious mana of the gods had swung to Kamehameha and that his own fate was sealed. Kamehameha sent word that he wanted Keoua to meet with him at Ku's newly dedicated temple in Kawaihae. Both knew that Keoua must die. Riding proudly in his canoe, the old nemesis came gloriously outfitted in the red-and-gold feathered cape and helmet signifying his exalted rank. When he stepped ashore he was felled by Kamehameha's warriors. His body was ceremoniously laid upon the altar along with 11 others who were slaughtered and dedicated to Ku, of the Maggot-dripping Mouth.

Increasing Contact

By the time Kamehameha had won the Big Island, Hawaii was becoming a regular stopover for numerous ships seeking the lucrative sandalwood trade with China. In Feb. 1791, Capt. George Vancouver, still seeking the Northwest Passage, returned to Kealakekua where he was greeted by a throng of 30,000. The captain at once recognized Kamehameha, who was wearing a Chinese dressing gown that he had received in tribute from another chief who in turn had received it directly from the hands of Cook himself. The diary of a crewmember, Thomas Manby, relates that Kamehameha, missing his front teeth, was more fierce-looking than ever as he approached the ship in an elegant double-hulled canoe sporting 46 rowers. The king invited all to a great feast prepared for them on the beach. Kamehameha's appetite matched his tremendous size. It was noted that he ate two sizable fish, a king-sized bowl of poi, a small pig, and an entire baked dog. Kamehameha personally entertained the English by putting on a mock battle in which he deftly avoided spears by rolling, tumbling, and catching them in midair, all the while hurling his own spear a great distance. The English reciprocated by firing cannon bursts into the air, creating an impromptu fireworks display. Kamehameha requested from Vancouver a full table setting with which he was provided, but his request for firearms was prudently denied. Captain Vancouver became a trusted advisor of Kamehameha, and told him about the white man's form of worship. He even interceded for Kamehameha with his headstrong queen, Kaahumanu, and coaxed her from her hiding place under a rock when she sought refuge at Pu'uhonua O Honaunau. The captain gave gifts of beef cattle, fowl, and breeding stock of sheep and goats. The ship's naturalist, Archibald Menzies, was the first *haole* to climb Mauna Kea; he also introduced a large assortment of fruits and vegetables. The Hawaiians were cheerful and outgoing, and showed remorse when they indicated that the remainder of Cook's bones had been buried at a temple close to Kealakekua. John Young, by this time firmly entrenched into Hawaiian society, made no request to sail away with Vancouver. During the next two decades of Kamehameha's rule, the French, Russians, English, and Americans discovered the great whaling waters off Hawaii. Their increasing visits shook and finally tumbled the ancient religion and social order of *kapu.*

Finishing Touches

After Keoua was laid to rest, it was only a matter of time until Kamehameha consolidated his power over all of Hawaii. In 1794 the old warrior Kahekili of Maui died and gave Oahu to his son, Kalanikupule, while Kauai and Niihau went to his brother Kaeo. In wars between the two, Kalanikupule was victorious, though he did not possess the grit of his father nor the great mana of Kamehameha. He had previously murdered a Captain Brown, who had anchored in Honolulu, and seized his ship, the *Jackal.* With the aid of this ship, Kalanikupule now determined to attack Kamehameha. However, while en route, the sailors regained control of their ship and cruised to the Big Island to inform and join with Kamehameha. An army of 16,000 was raised and sailed for Maui, where they met only token resistance, destroyed Lahaina, pillaged the countryside, and subjugated Molokai in one bloody battle.

The war canoes sailed next for Oahu and the final showdown. The great army landed at Waikiki, and though defenders fought bravely, giving up Oahu by the inch, they were steadily driven into the surrounding mountains. The beleaguered army made its last stand at Nuuanu Pali, a great precipice in the mountains behind present-day Honolulu. Kamehameha's warriors mercilessly drove the enemy into the great abyss. Kalanikupule, who hid in the mountains, was captured after a few months and sacrificed to Ku, the Snatcher of Lands, thereby ending the struggle for power.

Kamehameha put down a revolt on Hawaii in 1796. The king of Kauai, Kaumuali, accepting the inevitable, recognized Kamehameha as supreme ruler without suffering the ravages of a needless war. Kamehameha, for the first time in Hawaiian history, was the undisputed ruler of all the islands of "the heavenly homeland in the north."

Kamehameha's Rule

Kamehameha was as gentle in victory as he was ferocious in battle. Under his rule, which lasted until his death on May 8, 1819, Hawaii enjoyed a peace unlike any the warring islands had ever known. The king moved his royal court to Lahaina, where in 1803 he built the "Brick Palace," the first permanent building of Hawaii. The benevolent tyrant also enacted the "Law of the Splintered Paddle." This law, which protected the weak from the exploitation of the strong, had its origins in an incident of many years before. A brave defender of a small overwhelmed village had broken a paddle over Kamehameha's head and taught the chief—literally in one stroke—about the nobility of the commoner.

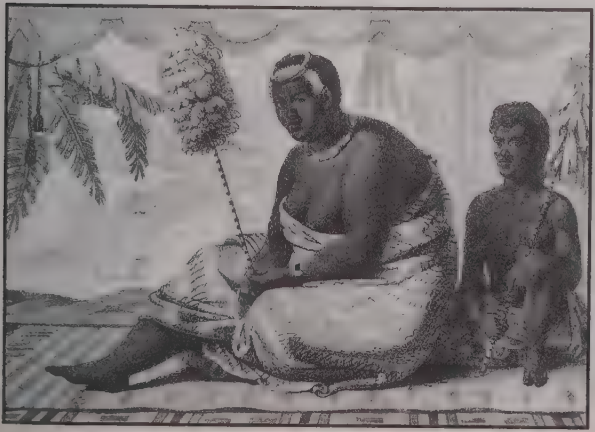
However, just as Old Hawaii reached its "golden age," its demise was at hand. The relentless waves of *haole* both innocently and determinedly battered the old ways into the ground. With the foreign ships came prosperity and fanciful new goods after which the *ali'i* lusted. The *makaainana* were worked mercilessly to provide sandalwood for the China trade. This was the first "boom" economy to hit the islands, but it set the standard of exploitation that would follow. Kamehameha built an observation tower in Lahaina to watch for ships, many of which were his own returning laden with riches from the world at large. In the last years of his life Kamehameha returned to his beloved Kona Coast, where he enjoyed the excellent fishing renowned to this day. He had taken Hawaii from the darkness of warfare into the light of peace. He died true to the religious and moral *kapu* of his youth, the only ones he had ever known, and with him died a unique way of life. Two loyal retainers buried his bones after the baked flesh had been ceremoniously stripped away. A secret burial cave was chosen so that no one could desecrate the remains of the great chief, thereby absorbing his mana. The tomb's whereabouts remains unknown, and disturbing the dead remains one of the strictest *kapu* to this day. The Lonely One's kingdom would pass to his son, Liholiho, but true power would be in the hands of his beloved but feisty wife Kaahumanu. As Kamehameha's spirit drifted from this earth, two forces sailing around Cape Horn would forever change Hawaii: the missionaries and the whalers.

MISSIONARIES AND WHALERS

The year 1819 was of the utmost significance in Hawaiian history. It marked the death of Kamehameha, the overthrow of the ancient *kapu* system, the arrival of the first "whaler" in Lahaina, and the departure of Calvinist missionaries from New England determined to convert the heathen islands. Great changes began to rattle the old order to its foundations. With the *kapu* system and all of the ancient gods abandoned (except for the fire goddess Pele of Kilauea), a great void permeated the souls of the Hawaiians. In the coming decades Hawaii, also coveted by Russia, France, and England, was finally consumed by America. The islands had the first American school, printing press, and newspaper (*The Polynesian*) west of the Mississippi. Lahaina, in its heyday, became the world's greatest whaling port, accommodating over 500 ships during its peak years.

The Royal Family

Maui's Hana District provided Hawaii with one of its greatest queens, Kaahumanu, born in 1768 in a cave within walking distance of Hana Harbor. At the age of 17 she became the third of Kamehameha's 21 wives and eventually the love of his life. At first she proved to be totally independent and unmanageable, and was known to openly defy her king by taking numerous lovers. Kamehameha placed a *kapu* on her body and even had her attended by horribly deformed hunchbacks in an effort to curb her carnal appetites, but she continued to flaunt his authority. Young Kaahumanu had no love for her great, lumbering, unattractive husband, but in time (even Captain Vancouver was pressed into service as a marriage counselor) she learned to love him dearly. She in turn became his favorite


HAWAII STATE ARCHIVES

the great Queen Kaahumanu, by ships's artist Louis Choris, from the Otto Von Kotzebue expedition, c. 1816 wife, although she remained childless throughout her life. Kamehameha's first wife was the supremely royal Keopuolani, who so outranked even him that the king himself had to approach her naked and crawling on his belly. Keopuolani produced the royal children Liholiho and Kauikeaouli, who became King Kamehameha II and III, respectively. Just before Kamehameha I died in 1819 he appointed Liholiho his successor, but he also had the wisdom to make Kaahumanu the *kuhina nui* or queen regent. Initially, Liholiho was weak and became a drunkard. Later he became a good ruler, but he was always supported by his royal mother Keopuolani and by the ever-formidable Kaahumanu.

Kapu Is *Pau*

Kaahumanu was greatly loved and respected by the people. On public occasions, she donned Kamehameha's royal cloak and spear: so attired and infused with the king's mana, she demonstrated that she was the real leader of Hawaii. For six months after Kamehameha's death, Kaahumanu counseled Liholiho on what he must do. The wise *kuhina nui* knew that the old ways were *pau* ("finished") and that Hawaii could not hope to function in a rapidly changing world under the *kapu* system. In Nov. 1819, Kaahumanu and Keopuolani prevailed upon Liholiho to break two of the oldest and most sacred *kapu* by eating with women and by allowing women to eat previously forbidden foods such as bananas and certain fish. Heavily fortified with strong drink and attended by other high-ranking chiefs and a handful of foreigners, Kaahumanu and Liholiho ate together in public. This feast became known as *Ai Noa* ("free eating"). As the first morsels passed Kaahumanu's lips, the ancient gods of Hawaii tumbled. Throughout the land, revered *heiau* were burned and abandoned and the idols knocked to the ground. Now the people had nothing but their weakened inner selves to rely on. Nothing and no one could answer their prayers; their spiritual lives were empty and in shambles.

Missionaries

Into this spiritual vortex sailed the brig *Thaddeus* on April 4, 1820. It had set sail from Boston on Oct. 23, 1819, lured to the Big Island by Henry Opukahaia, a local boy born at Napoopoo in 1792. Coming ashore at Kailua-Kona, the reverends Bingham and Thurston were granted a one-year trial missionary period by King Liholiho. They established themselves on the Big Island and Oahu and from there began the transformation of Hawaii. The missionaries were people of God, but also practical-minded Yankees. They brought education, enterprise, and most importantly, unlike the transient seafarers, a commitment to stay and build. By 1824 the new faith had such a foothold that Chieftess Keopuolani climbed to the firepit atop Kilauea and defied Pele. This was even more striking than the previous breaking of the food *kapu* because the strength of Pele could actually be seen. Keopuolani ate forbidden *ohelo* berries and cried out, "Jehovah is my God." Over the next decades the governing of Hawaii slipped away from the Big Island and moved to the new port cities of Lahaina and later, Honolulu. In 1847, the Parker Ranch began with a two-acre grant given to John Parker. He coupled this with 360 acres given to his *ali'i* wife Kipikane by the land division known as the Great *Mahele*.

Rapid Conversions

The year 1824 also marked the death of Keopuolani, who was given a Christian burial. She had set the standard by accepting Christianity, and a number of the *ali'i* had followed the queen's lead. Liholiho had sailed off to England, where he and his wife contracted measles and died. Their bodies were returned by the British in 1825, on the HMS *Blonde* captained by Lord Byron, cousin of *the* Lord Byron. During these years, Kaahumanu allied herself with Reverend Richards, pastor of the first mission in the Islands, and together they wrote Hawaii's first code of laws based upon the Ten Commandments. Foremost was the condemnation of murder, theft, brawling, and the desecration of the Sabbath by work or play. The early missionaries had the best of intentions, but like all zealots they were blinded by the singlemindedness that was also their greatest ally. They weren't surgically selective in their destruction of native beliefs. *Anything* native was felt to be inferior, and they set about wiping out all traces of the old ways. In their rampage they reduced the Hawaiian culture to ashes, plucking self-will and determination from the hearts of a once-proud people. More so than the whalers, they terminated the Hawaiian way of life.

The Early Seamen

A good portion of the common seamen of the early 19th century came from the dregs of the Western world. Many a whoremongering drunkard had awoken from a stupor and found himself on the pitching deck of a ship, discovering to his dismay that he had been "pressed into naval service." For the most part these sailors were a filthy, uneducated, lawless rabble. Their present situation was dim, their future hopeless, and they would live to be 30 if they were lucky and didn't die from scurvy or a thousand other miserable fates. They snatched brief pleasure in every port and jumped ship at every opportunity, especially in an easy berth like Lahaina. They displayed the worst elements of Western culture—which the Hawaiians naively mimicked. In exchange for aloha they gave drunkenness, sloth, and insidious death by disease. By the 1850s the population of native Hawaiians tumbled from the estimated 300,000 reported by Captain Cook in 1778 to barely 60,000. Common conditions such as colds, flu, venereal disease, and sometimes smallpox and cholera decimated the Hawaiians, who had no natural immunities to these foreign ailments. By the time the missionaries arrived, *hapa haole* children were common in Lahaina streets.

The earliest merchant ships to the Islands were owned or skippered by lawless opportunists who had come seeking sandalwood after first filling their holds with furs from the Pacific Northwest. Aided by *ali'i* hungry for manufactured goods and Western finery, they raped Hawaiian forests of this fragrant wood so coveted in China. Next, droves of sailors came in search of whales. The whalers, decent men at home, left their morals back in the Atlantic and lived by the slogan "no conscience east of the Cape." The delights of Hawaii were just too tempting for most.

Two Worlds Tragically Collide

The 1820s were a time of confusion and soul-searching for the Hawaiians. When Kamehameha II died the kingdom passed to Kauikeaouli (Kamehameha III), who made his lifelong residence in Lahaina. The young king was only nine years old when the title passed to him, but his power was secure because Kaahumanu was still a vibrant *kuhina nui*. The young prince, more so than any other, was raised in the cultural confusion of the times. His childhood was spent during the very cusp of the change from old ways to new, and he was often pulled in two directions by vastly differing beliefs. Since he was royal born, he was bound by age-old Hawaiian tradition to mate and produce an heir with the highest-ranking *ali'i* in the kingdom. This mate happened to be his younger sister, the Princess Nahienaena. To the old Hawaiian advisors, this arrangement was perfectly acceptable and encouraged. To the increasingly influential missionaries, incest was an unimaginable abomination in the eyes of God. The problem was compounded by the fact that Kamehameha III and Nahienaena were drawn to each other and were deeply in love. The young king could not stand the mental pressure imposed by conflicting worlds. He became a teenage alcoholic too royal to be restrained by anyone in the kingdom, and his bouts of drunkenness and womanizing were both legendary and scandalous.

Meanwhile, Nahienaena was even more pressured because she was a favorite of the missionaries, baptized into the church at age 12. She too vacillated between the old and the new.

Kamehameha III

At times a pious Christian, at others she drank all night and took numerous lovers. As the prince and princess grew into their late teens, they became even more attached to each other and hardly made an attempt to keep their relationship from the missionaries. Whenever possible, they lived together in a grass house built for the princess by her father.

In 1832, the great Kaahumanu died, leaving the king on his own. In 1833, at the age of 18, Kamehameha III announced that the "regency" was over and that all the lands in Hawaii were his personally, and that he alone was the ultimate law. Almost immediately, however, he decreed that his half-sister Kinau would be "premier," signifying that he would leave the actual running of the kingdom in her hands. Kamehameha III fell into total drunken confusion, until one night he attempted suicide. After this episode he seemed to straighten up a bit and mostly kept a low profile. In 1836, Princess Nahienaena was convinced by the missionaries to take a husband. She married Leleiohoku, a chief from the Big Island, but continued to sleep with her brother. It is uncertain who fathered the child, but Nahienaena gave birth to a baby boy in Sept. 1836. The young prince survived for only a few hours, and Nahienaena never recovered from her convalescence. She died in Dec. 1836 and was laid to rest in the mausoleum next to her mother, Keopuolani, on the royal island in Mokuhina Pond (still in existence in modern-day Lahaina). After the death of his sister, Kamehameha III became a sober and righteous ruler. Often seen paying his respects at the royal mausoleum, he ruled longer than any other king until his death in 1854.

The Missionaries Prevail

In 1823, the first mission was established in Lahaina under the pastorage of Reverend Richards and his wife. Within a few years, many of the notable *ali'i* had been, at least in appearance, converted to Christianity. By 1828 the cornerstones for Wainee Church, the first stone church on the island, were laid just behind the palace of Kamehameha III. The struggle between missionaries and whalers centered around public drunkenness and the servicing of sailors by native women. The normally God-fearing whalers had signed on for perilous duty that lasted up to three years, and when they anchored in Lahaina they demanded their pleasure. The missionaries were instrumental in placing a curfew on sailors and prohibiting native women from boarding ships, which had become customary. These measures certainly did not stop the liaisons between sailor and *wahine,* but they did impose a modicum of social sanction and tolled the end of the wide-open days. The sailors were outraged; in 1825 the crew from the *Daniel* attacked the home of the meddler, Reverend Richards. A year later a similar incident occurred. In 1827, confined and lonely sailors from the whaler *John Palmer* fired their cannons at Reverend Richards' newly built home.

Slowly the tensions eased, and by 1836 many sailors were regulars at the Seamen's Chapel adjacent to the Baldwin home. Unfortunately, even the missionaries couldn't stop the pesky mosquito from entering the Islands through the port of Lahaina. The mosquitoes arrived from Mexico in 1826 aboard the merchant ship *Wellington.* They were inadvertently carried as larvae in the water barrels and democratically pestered everyone in the Islands from that day forward, regardless of race, religion, or creed.

Lahaina Becomes A Cultural Center

By 1831, Lahaina was firmly established as a seat of Western influence in Hawaii. That year marked the founding of Lahainaluna School, the first *real* American school west of the Rockies. Virtually a copy of a New England normal school, it attracted the best students, both native and white, from throughout the kingdom. By 1834, Lahainaluna had an operating printing press publishing the islands' first newspaper, *The Torch of Hawaii,* starting a lucrative printing industry centered in Lahaina that dominated not only the islands but also California for many years.

An early native student was David Malo. He was brilliant and well educated, but more importantly, he remembered the "old ways." One of the first Hawaiians to realize his native land was being swallowed up by the newcomers, Malo compiled the first history of pre-contact Hawaii, and the resulting book, *Hawaiian Antiquities,* became a reference masterpiece which has yet to be eclipsed. David Malo insisted that the printing be done in Hawaiian, not English. Malo is buried in the mountains above Lahainaluna where, by his own request, he is "high above the tide of foreign invasion."

By the 1840s, Lahaina was firmly established as the "whaling capital of the world"; the peak year 1846 saw 395 whaling ships anchored here. A census in 1846 reported that Lahaina was home to 3,445 natives, 112 permanent *haole,* 600 sailors, and over 500 dogs. The populace was housed in 882 grass houses, 155 adobe houses, and 59 relatively permanent stone and wooden framed structures. Lahaina would probably have remained the islands' capital, had Kamehameha III not moved the royal capital to the burgeoning port of Honolulu on the island of Oahu.

Foreign Influence

By the 1840s Honolulu was becoming the center of commerce in the Islands; when Kamehameha III moved the royal court there from Lahaina, the ascendant fate of the new capital was guaranteed. In 1843, Lord Paulet, commander of the warship *Carysfort,* forced Kamehameha III to sign a treaty ceding Hawaii to the British. London, however, repudiated this act, and Hawaii's independence was restored within a few months when Queen Victoria sent Admiral Thomas as her personal agent of good intentions. The king memorialized the turn of events by a speech in which he uttered the phrase, *Ua mau ke ea o ka aina i ka pono* ("The life of the land is preserved in righteousness"), now Hawaii's motto. The French used similar bullying tactics to force an unfavorable treaty on the Hawaiians in 1839; as part of these heavy-handed negotiations they exacted a payment of $20,000 and the right of Catholics to enjoy religious freedom in the Islands. In 1842 the U.S. recognized and guaranteed Hawaii's independence without a formal treaty, and by 1860 over 80% of the islands' trade was with America.

The Great *Mahele*

In 1840 Kamehameha III ended his autocratic rule and instituted a constitutional monarchy. This brought about the Hawaiian Bill of Rights, but the most far-reaching change was the transition to private ownership of land. Formerly, all land belonged to the ruling chief, who gave wedge-shaped parcels called *ahupua'a* to lesser chiefs to be worked for him. The commoners did all the real labor, their produce heavily taxed by the *ali'i.* The fortunes of war, the death of a chief, or the mere whim of a superior could force a commoner off the land. The Hawaiians, however, could not think in terms of "owning" land. No one could *possess* land; one could only *use* land, and its *ownership* was a strange and foreign concept. (As a result, naive Hawaiians gave up their lands for a song to unscrupulous traders, which remains an integral, unrectified problem to this day.) In 1847 Kamehameha III and his advisors separated the lands of Hawaii into three groupings: crown land (belonging to the king), government land (belonging to the chiefs), and the people's land (the largest parcels). In 1848, 245 *ali'i* entered their land claims in the *Mahele Book,* assuring them ownership. In 1850 the commoners were given title in fee simple to the lands they cultivated and lived on as tenants, not including house lots in towns. Commoners without land could buy small *kuleana* (farms) from the government at 50 cents per acre. In 1850, foreigners were also allowed to purchase land in fee simple, and the ownership of Hawaii from that day forward slipped steadily from the hands of its indigenous people.

KING SUGAR

The sugar industry began at Hana, Maui in 1849. A whaler named George Wilfong hauled four blubber pots ashore and set them up on a rocky hill in the middle of 60 acres he had planted in sugar. A team of oxen turned "crushing rollers" and the cane juice flowed down an open trough into the pots, under which an attending native kept a roaring fire burning. Wilfong's methods of refining were crude but the resulting high-quality sugar turned a neat profit in Lahaina. The main problem was labor. The Hawaiians, who made excellent whalers, were basically indentured workers. They became extremely disillusioned with their contracts, which could last up to 10 years. Most of their wages were eaten up by manufactured commodities sold at the company store, and it didn't take long for them to realize that they were little more than slaves. At every opportunity they either left the area or just refused to work.

Imported Labor

The **Masters and Servants Act of 1850,** which allowed importation of laborers under the contract system, ostensibly guaranteed an endless supply of cheap labor for the plantations. Chinese laborers were imported, but were too enterprising to remain in the fields for a meager $3 per month. They left as soon as opportunity permitted, and went into business as small merchants and retailers. In the meantime, Wilfong had sold out, releasing most of the Hawaiians previously held under contract, and his plantation fell into disuse. In 1860 two Danish brothers, August and Oscar Unna, bought land at Hana to raise sugar. They solved the labor problem by importing Japanese laborers who were extremely hard-working and easily managed. The workday lasted 10 hours, six days a week, for a salary of $20 per month with housing and medical care thrown in. Plantation life was very structured, with stringent rules governing even bedtimes and lights out. A worker was fined for being late or for smoking on the job. Even the Japanese couldn't function under these circumstances, and improvements in benefits and housing were slowly gained.

Sugar Grows

The demand for "Sandwich Island Sugar" grew as California was populated during the gold rush, and increased dramatically when the American Civil War demanded a constant supply. The only sugar plantations on the Mainland were small plots confined to the Confederate states, whose products would hardly be bought by the Union and whose fields, later in the war, were destroyed. By the 1870s it was clear to the planters, still mainly New Englanders, that the U.S. was their market; they tried often to gain closer ties and favorable tariffs. The Americans also planted rumors that the British were interested in annexing Hawaii; this put pressure on the U.S. Congress to pass the long-desired **Reciprocity Act,** which would exempt sugar from import duty. It finally passed in 1875, in exchange for U.S. long-range rights to the strategic naval port of Pearl Harbor, among other concessions. These agreements gave increased political power to a small group of American planters whose outlooks were similar to those of the post-Civil War South, where a few powerful whites were the virtual masters of a multitude of dark-skinned laborers. Sugar was now big business and the Hana District alone exported almost 3,000 tons per year. All of Hawaii would have to reckon with the "sugar barons."

Changing Society

The sugar plantation system changed life in Hawaii physically, spiritually, politically, and economically. Now boatloads of workers came not only from Japan, but from Portugal, Germany, and even Russia. The white-skinned workers were most often the field foremen (*luna*). With the immigrants came new religions, new animals and plants, unique cuisines, and a plantation language known as pidgin, or better yet, *da'kine.* Many Asians and, to a lesser extent the other groups, including the white plantation owners, intermarried with Hawaiians. A new class of people properly termed "cosmopolitan" but more familiarly and aptly known as "locals" was emerging. These were the people of multiple race backgrounds who couldn't exactly say *what* they were but it was clear to all just *who* they were. The plantation owners became the new "chiefs" of Hawaii who could carve up the land and dispense favors. The Hawaiian monarchy was soon eliminated.

A KINGDOM PASSES

The fate of Lahaina's Wainee Church through the years has been a symbol of the political and economic climate of the times. Its construction heralded the beginning of missionary dominance in 1828. It was destroyed by a tornado or "ghost wind" in 1858, just when whaling began to falter and the previously dominant missionaries began losing their control to the merchants and planters. In 1894, Wainee Church was burned to the ground by royalists supporting the besieged Queen Liliuokalani. Rebuilding was begun in 1897—while Hawaii was a republic ruled by the sugar planters—with a grant from H.P. Baldwin. It wasn't until 1947 that Wainee was finally completed and remodeled.

The Beginning Of The End

Like the Hawaiian people themselves, the Kamehameha dynasty in the mid-1800s was dying from within. King Kamehameha IV (Alexander Liholiho) ruled 1854-63; his only child died in 1862. He was succeeded by his older brother Kamehameha V (Lot Kamehameha) who ruled until 1872. With his passing the Kamehameha line ended. William Lunalilo, elected king in 1873 by popular vote, was of royal, but not Kamehameha, lineage. He died after only a year in office, and being a bachelor left no heirs. He was succeeded by David Kalakaua, known far and wide as "The Merrie Monarch," who made a world tour and was well received wherever he went. He built Iolani Palace in Honolulu and was personally in favor of closer ties with the U.S., helping push through the Reciprocity Act. Kalakaua died in 1891 and was replaced by his sister Lydia Liliuokalani, last of the Hawaiian monarchs.

The Revolution

When Liliuokalani took office in 1891, the native population was at a low of 40,000 and she felt that the U.S. had too much influence over her homeland. She was known to personally favor the English over the Americans. She attempted to replace the liberal constitution of 1887 (adopted by her pro-American brother) with an autocratic mandate in which she would have had much more political and economic control of the Islands. When the McKinley Tariff of 1890 brought a decline in sugar profits, she made no attempt to improve the situation. Thus, the planters saw her as a political obstacle to their economic growth; most of Hawaii's American planters and merchants were in favor of a rebellion. She would have to go! A central spokesperson and firebrand was Lorrin Thurston, a Honolulu publisher who, with a central core of about 30 men, challenged the Hawaiian monarchy. Although Liliuokalani rallied some support and had a small military potential in her personal guard, the coup was ridiculously easy—it took only one casualty. Captain John Good shot a Hawaiian policeman in the arm and that did it. Naturally, the conspirators could not have succeeded without some solid assurances from a secret contingent in the U.S. Congress as well as outgoing president Benjamin Harrison, who favored Hawaii's annexation. Marines from the *Boston* went ashore to "protect American lives," and on Jan. 17, 1893, the Hawaiian monarchy came to an end.

HAWAII STATE ARCHIVES

Queen Liliuokalani

The provisional government was headed by Sanford B. Dole, who became president of the Hawaiian Republic. Liliuokalani surrendered not to the conspirators but to U.S. Ambassador John Stevens. She believed that the U.S. government, which had assured her of Hawaiian independence, would be outraged by the overthrow and would come to her aid. Incoming president Grover Cleveland *was* outraged and Hawaii wasn't immediately annexed as expected. When queried about what she would do with the conspirators if she were reinstated, Liliuokalani said that they would be hung as traitors. The racist press of the times, which portrayed the Hawaiians as half-civilized, bloodthirsty heathens, publicized this widely. Since the conspirators were the leading citizens of the land, the queen's words proved untimely. In Jan. 1895 a small, ill-fated counterrevolution headed by Liliuokalani failed, and she was placed under house arrest in Iolani Palace. Officials of the republic insisted that she use her married name (Mrs. John Dominis) to sign the documents forcing her to abdicate her throne. She was also forced to swear allegiance to the new republic. Liliuokalani went on to write *Hawaii's Story* and the lyric ballad "Aloha O'e." She never forgave the conspirators and remained "queen" to the Hawaiians until her death in 1917.

Annexation

The overwhelming majority of Hawaiians opposed annexation and desired to restore the monarchy. But they were prevented from voting by the new republic because they couldn't meet the imposed property and income qualifications—a transparent ruse by the planters to control the majority. Most *haole* were racist and believed that the "common people" could not be entrusted with the vote because they were childish and incapable of ruling themselves. The fact that the Hawaiians had existed quite well for 1,000 years before white people even reached Hawaii was never considered. The Philippine theater of the Spanish-American War also prompted annexation. One of the strongest proponents was Alfred Mahon, a brilliant naval strategist who, with support from Theodore Roosevelt, argued that the U.S. military must have Hawaii in order to be a viable force in the Pacific. In addition, Japan, victorious in its recent war with China, protested the American intention to annex, and in so doing prompted even moderates to support annexation for fear that the Japanese themselves coveted the prize. On July 7, 1898, President McKinley signed the annexation agreement, and this "tropical fruit" was finally put into America's basket.

MODERN TIMES

Hawaii entered the 20th century totally transformed from what it had been. The old Hawaiian language, religion, culture, and leadership were all gone; Western dress, values, education, and recreation were the norm. Native Hawaiians were now unseen citizens who lived in dwindling numbers in remote areas. The plantations, new centers of social order, had a strong Asian flavor; more than 75% of their workforce was Asian. There was a small white middle class, an all-powerful white elite, and a single political party ruled by that elite. Education, however, was always highly prized, and by the turn of the century all racial groups were encouraged to attend school. By 1900, almost 90% of Hawaiians were literate (far above the national norm) and schooling was mandatory for all children between ages six and 15. Intermarriage was accepted, and there was a mixing of the races like nowhere else on earth. The military became increasingly important to Hawaii. It brought in money and jobs, dominating the Island economy. The Japanese attack on Pearl Harbor, which began U.S. involvement in WW II, bound Hawaii to America forever. Once the Islands had been baptized by blood, the average Mainlander felt that Hawaii was American soil. A movement among Hawaiians to become part of the Union began to grow. They wanted a real voice in Washington, not merely a voteless delegate as provided under their territory status. Hawaii became the 50th state in 1959 and the jumbo-jet revolution of the 1960s made it easily accessible to growing numbers of tourists from all over the world.

Military History

A few military strategists realized the importance of Hawaii early in the 19th century, but most didn't recognize the advantages until the Spanish-American War. It was clearly an unsinkable ship in the middle of the Pacific from which the U.S. could launch military operations. Troops were stationed at Camp McKinley, at the foot of Diamond Head, the main military compound until it became obsolete in 1907. Pearl Harbor was first surveyed in 1872 by General Schofield. Later, a military base named in his honor, Schofield Barracks, was a main military post in central Oahu. It first housed the U.S. 5th Cavalry in 1909 and was heavily bombed by the Japanese at the outset of WW II. Pearl Harbor, first dredged in 1908, was officially opened on Dec. 11, 1911. The first warship to enter was the cruiser *California*. Ever since, the military has been a mainstay of Island economy. Unfortunately, there has been long-standing bad blood between locals and military personnel. Each group has tended to look down upon the other.

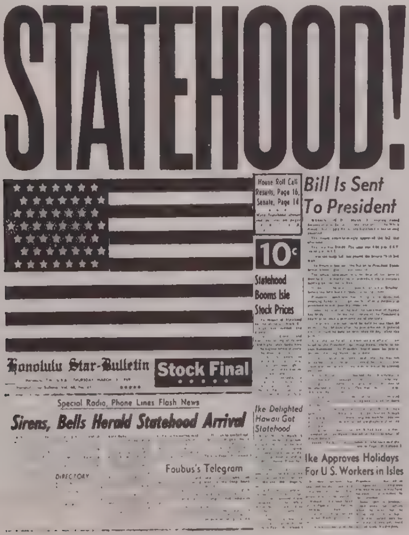
Pearl Harbor Attack

On the morning of Dec. 7, 1941, the Japanese carrier *Akagi*, flying the battle flag of the famed Admiral Togo of the Russo-Japanese War, received and broadcast over its PA system island music from Honolulu station KGMB. Deep in the bowels of the ship a radio man listened for a much different message, coming thousands of miles from the Japanese mainland. When the ironically poetic message "east wind rain" was received, the attack was launched. At the end of the day, 2,325 U.S. servicemen and 57 civilians were dead; 188 planes were destroyed; 18 major warships were sunk or heavily damaged; and the U.S. was in the war. Japanese casualties were ludicrously light. The ignited conflict would rage for four years until Japan, through Nagasaki and Hiroshima, was vaporized into total submission. At the end of hostilities, Hawaii would never again be considered separate from America.

Statehood

A number of economic and political reasons explain why the ruling elite of Hawaii desired statehood, but put simply, the vast majority of people who lived there, especially after WW II, considered themselves Americans. The first serious mention of making "The Sandwich Islands" a state was in the 1850s under President Franklin Pierce, but it wasn't taken seriously until the monarchy was overthrown in the 1890s. For the next 50 years statehood proposals were made repeatedly to Congress, but there was stiff opposition, especially from the southern states. With Hawaii a territory, an import quota system beneficial to Mainland producers could be enacted on produce, especially sugar. Also, there was prejudice against creating a state in a place where the majority of the populace was not white. This situation was illuminated by the infamous Massie Rape Case of 1931 (see "Caucasians" in the "People" section for details), which went down as one of the greatest miscarriages of justice in American history.

During WW II, Hawaii was placed under martial law, but no serious attempt to intern the Japanese population was made, as in California. There were simply too many Japanese, who went on to gain the respect of the American people by their outstanding fighting record during the war. Hawaii's own 100th Battalion became the famous 442nd Regimental Combat Team, which gained notoriety by saving the Lost Texas Battalion during the Battle of the Bulge and went on to be *the* most decorated battalion in all of WW II. When these GIs returned home, *no one* was going to tell them that they were not loyal Americans. Many of these AJAs (Americans of Japanese Ancestry) took advantage of the GI Bill and received higher education. They were from the common people, not the elite, and they rallied grass-roots support for statehood. When the vote finally occurred, approximately 132,900 voted in favor of statehood with only 7,800 votes against. Congress passed the Hawaii State Bill on March 12, 1959, and on Aug. 21, 1959, President Eisenhower announced that Hawaii was officially the 50th state.



STATEHOOD!

House Roll Call Results, Page 16, Senate, Page 14

10¢

Bill Is Sent To President

Statehood Booms Isle Stock Prices

Honolulu Star-Bulletin

Stock Final

Special Radio, Phone Lines Flash News

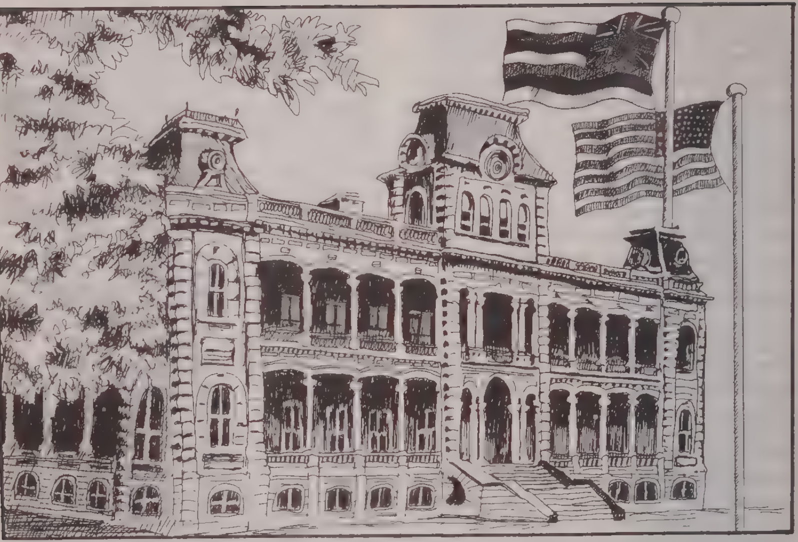
Sirens, Bells Herald Statehood Arrival

Ike Delighted Hawaii Got Statehood

DIRECTORY

Faubus's Telegram

Ike Approves Holidays For U S. Workers in Isles



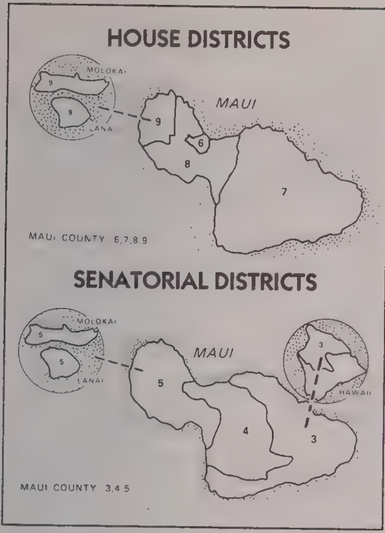
DIANA LASICH-HARPER

GOVERNMENT

The only difference between the government of the state of Hawaii and those of other states is that it's "streamlined," and in theory more efficient. There are only two levels of government: the state and the county. With no town or city governments to deal with, considerable bureaucracy is eliminated. Hawaii, in anticipation of becoming a state, drafted a constitution in 1950 and was ready to go when statehood came. Politics and government are taken seriously in the Aloha State, which consistently turns in the best national voting record per capita. For example, in the first state elections 173,000 of 180,000 registered voters voted—a whopping 94% of the electorate. In the election to ratify statehood, hardly a ballot went uncast, with 95% of the voters opting for statehood. The bill carried every island of Hawaii except Niihau, where, coincidentally, most of the people (total population 250 or so) are of relatively pure Hawaiian blood. The U.S. Congress passed the Hawaii State Bill on March 12, 1959, and on Aug. 21, 1959, President Eisenhower proclaimed Hawaii the 50th state. The present governor is John Waihee III, first Hawaiian governor in the United States. Mr. Waihee has held this office since 1986.

Maui County

The boundaries of Maui County are a bit oddball, but historically oddball. Maui County encompasses Maui Island, as well as Lanai, Molokai, and the uninhabited island of Kahoolawe. The apparent geographical oddity consists of an arc on East Maui, from Makawao past Hana and along the south coast almost to Kihei, which is a "shared" political area, aligned with the Kohala District of the Big Island since Polynesian times. These two districts were joined with each other, so it's just a traditional carryover. The real strangeness occurs in Maui's 5th Senatorial District and its counterpart, the 9th Representative District. These two political areas include West Maui and the islands of Lanai and Molokai. West Maui, with Kaanapali, Lahaina, and Kapalua, is one of the most developed and financially sound areas in all of Hawaii. It's a favorite area with tourists, and is the darling of developers. On the other hand, Lanai has a tiny population, a budding tourist industry due to two new hotels, and, in comparison, a miniscule economy. Molokai has the largest per capita concentration of native Hawaiians, a "busted economy" with a tremendous share of its population on welfare, and a grass-roots movement determined to preserve the historical integrity of the island and the dignity of the people. You'd have to be a political magician to fairly represent all of the constituents in these widely differing districts.


HOUSE DISTRICTS

SENATORIAL DISTRICTS

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Maui's Representatives

Hawaii's State Legislature is comprised of 76 members, with the House of Representatives having 51 elected seats, and the State Senate 25. Members serve two- and four-year terms respectively. All officials come from 76 separate electorates based on population. Maui is represented by three state senators, who've usually been Democrats, and five state representatives, who've been Democrats as well.

ECONOMY

Maui's economy is a mirror image of the state's economy: it's based on tourism, agriculture, and government expenditures. The primary growth is in **tourism,** with Maui being the second most frequently chosen Hawaiian destination after Oahu. Over 17,000 rooms are available on Maui in all categories, and they're filled 70% of the time. On average, Maui attracts about one million tourists per year, and on any given day there are about 16,000 visitors enjoying the island. The majority of the rooms are in Kihei-Wailea, but with the building trades still booming, the Kaanapali area is catching up fast.

Agriculturally, Maui generates revenue through cattle, sugar, pineapples, and flowers, along with a substantial subculture economy in *pakalolo.* **Cattle grazing** occurs on the western and southern slopes of Haleakala, where 20,000 acres are owned by the Ulupalakua Ranch, and over 32,000 acres by the Haleakala Ranch. The upper slopes of Haleakala around Kula are a gardener's dream. Delicious onions, potatoes, and all sorts of garden vegetables are grown, but are secondary to large plots of gorgeous flowers, mainly carnations and the amazing protea.

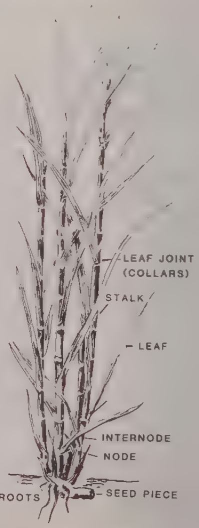
Sugar, actually in the grass family, is still very important to Maui's economy, but without federal subsidies it wouldn't be a viable cash crop. The largest acreage is in the central isthmus area, which is virtually all owned by the Alexander and Baldwin Company. There are also large sugarcane tracts along Kaanapali and the west coast that are owned by Amfac and Maui Land and Pineapple. Those lodging in Kaanapali will become vividly aware of the cane fields when they're burned off just prior to harvesting. Making these unsightly burnings even worse is the fact that the plastic pipe used in the drip irrigation of the fields is left in place. Not cost-efficient to recover, it is burned along with the cane, adding its noxious fumes to the air.

Pineapples grow in central east Maui between Paia and Makawao, where Alexander and Baldwin own most of the land. Another area is the far west coast north of Napili where Maui Land and Pineapple controls most of the holdings. Renegade entrepreneurs grow patches of *pakalolo* wherever they can find a spot that has the right vibes and is away from the prying eyes of the authorities. Deep in the West Maui Mountains and along the Hana coast are favorite areas.

Government expenditures in Maui County are just over $40 million per year. The small military presence on Maui amounts to a tiny Army installation near Kahului and the Navy's ownership of the target island of Kahoolawe. With tourists finding Maui more and more desirable every year, and with agriculture firmly entrenched, Maui's economic future is bright.

The Big Five Corporations

Until statehood, Hawaii was ruled economically by a consortium of corporations known as the "Big Five": **C. Brewer and Co.,** sugar, ranching, and chemicals, founded in 1826; **Theo. H. Davies & Co.,** sugar, investments, insurance, and transportation, founded in 1845; **Amfac Inc.** (originally H. Hackfield Inc.—a Ger-



young sugarcane

LOUISE FOOTE

man firm that changed its name and ownership during the anti-German sentiment of WW I to American Factors), sugar, insurance, and land development, founded in 1849; **Castle and Cooke Inc.,** (Dole) pineapple, food packing, and land development, founded in 1851; and **Alexander and Baldwin Inc.,** shipping, sugar, and pineapple, founded in 1895. This economic oligarchy ruled Hawaii with a velvet glove and a steel grip.

With members on all important corporate boards, they controlled all major commerce, including banking, shipping, insurance, hotel development, agriculture, utilities, and wholesale and retail merchandising. Anyone trying to buck the system was ground to dust, finding it suddenly impossible to do business in the Islands. The Big Five were made up of the islands' oldest and most well-established *haole* families; all included bloodlines from Hawaii's own nobility. They looked among themselves for suitable husbands and wives, so that breaking in from the outside even through marriage was hardly possible. The only time they were successfully challenged prior to statehood was when Sears, Roebuck and Co. opened a store on Oahu. Closing ranks, the Big Five decreed that their steamships would not carry Sears's freight. When Sears threatened to buy its own steamship line, the Big Five relented.

Actually, statehood, and more to the point, tourism, broke their oligarchy. After 1960 too much money was at stake for Mainland-based corporations to ignore. Eventually the grip of the Big Five was loosened, but they are still enormously powerful and richer than ever. These days, however, they don't control everything; now their power is land. With only five other major landholders, they control 65% of the privately held land in Hawaii.

Tourism-related Problems

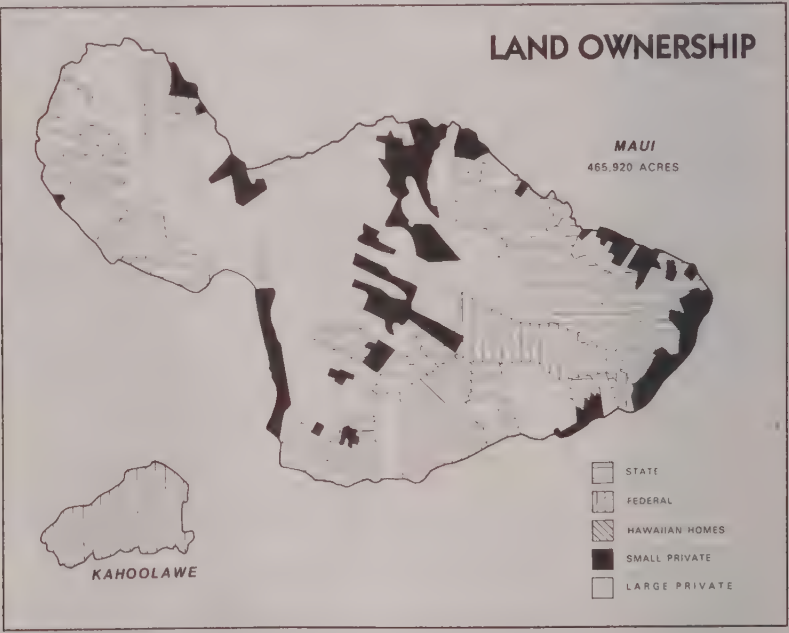
Tourism is both a boon and blight to Hawaii. It is the root cause of two problems: one environmental and the other socioeconomic. The environmental impact is obvious, and is best described in the lament of songstress Joni Mitchell: "They paved paradise and put up a parking lot." Simply, tourism can draw too many people. In the process, it stresses the very land and destroys the natural beauty that attracted people in the first place. Tourists come to Hawaii for what has been called its "ambient resource"—a balanced collage of indulgent climate, invigorating waters, intoxicating scenery, and exotic people all wrapped up neatly in one area that both soothes and excites. It's in the best interest of Hawaii to preserve this resource. Most point to Waikiki as a prime example of development gone mad. Actually two prime examples of the best and the worst development can be found on Maui's south shore at Kihei and Wailea, less than five miles apart. In the late '60s Kihei experienced a development-inspired "feeding frenzy" that made the real sharks offshore seem about as dangerous as Winnie the Pooh. Condos were slapped up as fast as cement can dry, their architecture reminiscent of a stack of shoeboxes. A coastline renowned for its beauty was overburdened, and the view was wiped out in the process. Anyone who had the bucks built, and now parts of Kihei look like a high-rise, low-income, federally funded housing project. You can bet that those who made a killing building here don't live here.

Conversely, just down the road is Wailea, a model of what development could (and should) be. The architecture is tasteful, low-rise, unobtrusive, and designed with people and the preservation of the scenery in mind . . . mostly. It's obviously more exclusive, but access points to the beaches are open to everyone, and the view is still there for all to enjoy. Wailea points the way for the development of the future.

Land Ownership

Landwise, Hawaii is a small pie, and its slices are not at all well divided. Of the state's 6,425 square miles of land, the six main inhabited islands make up 98% of it. (This figure does not include Niihau, which is privately owned by the Robinson family and inhabited by some of the last remaining pure-blooded Hawaiians; nor does it include Kahoolawe, the uninhabited U.S. Navy bombing target just off Maui's south shore.) Of the 4,045,511 acres that make up the inhabited islands, 36% is owned by the state and 10% by the federal government; the remaining 54% is in private hands. But only 40 owners, with 5,000 or more acres each, own 75% of all private lands. Moreover, only 10 private concerns own two-thirds of these lands. To be more specific, Castle and Cooke Inc. owns 99% of Lanai, while 40-60% of Maui, Oahu, Molokai, Kauai, and Hawaii is owned by less than a dozen private parties. The largest private landowner is the Kamehameha Schools/Bishop Estate, which recently lost a Supreme Court battle that ended with a ruling allowing the state of Hawaii to acquire privately owned land for "the public good."

More than in any other state, Hawaii's landowners tend to lease land instead of selling it, and many private homes are on rented ground. Many feel that with land prices going up all the time, only the very rich land developers will be able to purchase, and the "people" of Hawaii will become even more land-poor.


LAND OWNERSHIP
MAUI
465,920 ACRES
KAHOOLAWE
STATE
FEDERAL
HAWAIIAN HOMES
SMALL PRIVATE
LARGE PRIVATE

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PEOPLE

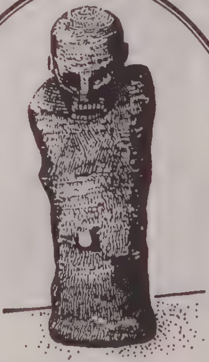
Nowhere else on earth can you find such a kaleidoscopic mixture of people. Every major race is accounted for, and over 50 ethnic groups are represented throughout the Islands, making Hawaii the most racially integrated state in the U.S. Its population of one million includes 120,000 permanently stationed military personnel and their dependents. It is the only state where whites are not the majority. About 60% of the people living in Hawaii were born there, 25% were born on the Mainland U.S., and 15% are foreign-born.

The population of Hawaii has been growing steadily in recent times, but it fluctuated wildly in times past. In 1876 it ebbed to its lowest, with only 55,000 permanent residents in the Islands. This was the era of large sugar plantations; their constant demand for labor was the primary cause of the importation of various peoples from around the world, which is what led to Hawaii's racially integrated society. WW II saw Hawaii's population swell from 400,000 just prior to the war to 900,000 during the war. Naturally, 500,000 were military personnel who left at war's end, but many returned to settle after getting a taste of island living.

Of the more than one million people in the Islands today, 805,000 live on Oahu, with over half of these living in the Honolulu Metropolitan Area. The rest of the population is distributed as follows: more than 100,000 on Hawaii, with 36,000 living in Hilo; 74,000 on Maui, with the largest concentration, 23,000, in Wailuku/Kahului; 44,000 on Kauai, including 230 pure-blooded Hawaiians on Niihau; 6,000 on Molokai; and just over 2,400 on Lanai. The population density, statewide, is 156 people per square mile, slightly less than California's 183 people per square mile. The population is not at all evenly distributed, with Oahu claiming about 1,600 people per square mile, and Hawaii barely 25 residents per square mile. City dwellers outnumber those living in the country by four to one.

THE HAWAIIANS

The study of the native Hawaiians is ultimately a study in tragedy because it ends in their demise as a viable people. When Captain Cook first sighted Hawaii in 1778, there were an estimated 300,000 natives living in perfect harmony with their ecological surroundings; within 100 years a scant 50,000 demoralized and dejected Hawaiians existed almost as wards of the state. Today, although 115,000 people claim varying degrees of Hawaiian blood, experts say that less than 1,000 are pure Hawaiian, and this is stretching the point. It's easy to see why people of Hawaiian lineage could be bitter over what they have lost, being strangers in their own land now, much like Native Americans. The overwhelming majority of "Hawaiians" are of mixed heritage, and the wisest take the best from all worlds. From the Hawaiian side comes simplicity, love of the land, and acceptance of people. It is the Hawaiian legacy of *aloha* that remains immortal and adds that special elusive quality that *is* Hawaii.



In a sennit casket rested the bones of the dead.

Polynesian Roots

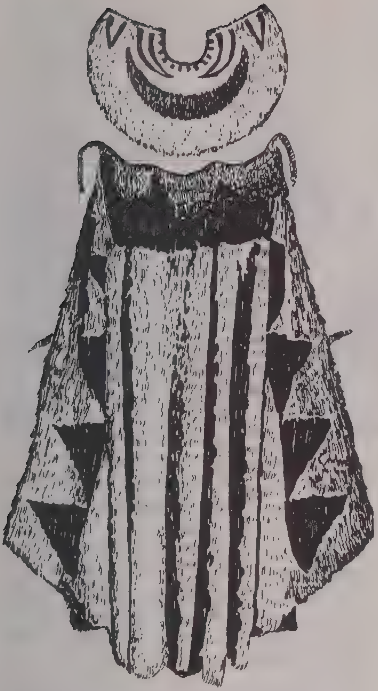
The Polynesians' original stock is muddled and remains an anthropological mystery, but it's believed that they were nomadic wanderers who migrated from both the Indian subcontinent and Southeast Asia through Indonesia, where they learned to sail and navigate on protected waterways. As they migrated they honed their sailing skills until they could take on the Pacific, and as they moved, they absorbed people from other cultures and races until they had coalesced into what we now know as Polynesians. Abraham Fornander, still considered a major authority on the subject, wrote in his 1885 *Account of the Polynesian Race* that he believed the Polynesians started as a white (Aryan) race, which had been heavily influenced by contact with the Cushite, Chaldeo-Arabian civilization. He estimated their arrival in Hawaii at A.D. 600, based on Hawaiian genealogical chants. Modern science seems to bear this date out, although it remains skeptical on his other surmises. The intrepid Polynesians who actually settled Hawaii are believed to have come from the Marquesas Islands, 1,000 miles south and a few hundred miles east of Hawaii. The Marquesans were cannibals and known for their tenacity and strength, attributes that would serve them well. When Captain Cook stepped ashore on Waimea, Kauai, on the morning of Jan. 20, 1778, he discovered a population of 300,000. Their agrarian society had flourished in the last thousand years.

The Caste System

Hawaiian society was divided into rankings by a strict caste system determined by birth, and from which there was no chance of escaping. The highest rank was the *ali'i*, the chiefs and royalty. The impeccable genealogies of the *ali'i* were traced back to the gods themselves, and the chants (*mo'o ali'i*) were memorized and sung by professionals (called *ku'auhau)* who were themselves *ali'i*. Ranking passed from both father and mother, and custom dictated that the first mating of an *ali'i* be with a person of equal status.

A *kahuna* was a highly skilled person whose advice was sought before any major project was undertaken, such as building a house, hollowing a canoe log, or even offering a prayer. The *mo'o kahuna* were the priests of Ku and Lono, and they were in charge of praying and following rituals. They were very powerful *ali'i* and kept strict secrets and laws concerning their various functions.

Besides this priesthood of *kahuna*, there were other *kahuna* who were not *ali'i* but commoners. The two most important were the healers (*kahuna lapa'au*) and the black magicians (*kahuna ana'ana*), who could pray a person to death. The *kahuna lapa'au* had a marvelous pharmacopia of herbs and spices that could cure over 250 diseases common to the Hawaiians. The *kahuna ana'ana* could be hired to cast a love spell over a person or cause his or her untimely death. They seldom had to send out a reminder of payment!



LOUISE FOOTE

The ali'i *wore magnificent feathered capes that signified their rank. The noblest colors were red and yellow, provided by specialized hunters who snared and plucked just the right birds.*

The common people were called the *makaainana,* "the people of land"—the farmers, artisans, and fishermen. The land that they lived on was owned by the *ali'i,* but they were not bound to it. If the local *ali'i* was cruel or unfair, the *makaainana* had the right to leave and reside on another's lands. The *makaainana* mostly loved their local *ali'i* much like a child loves a parent, and the feeling was reciprocal. *Makaainana* who lived close to the *ali'i* and could be counted on as warriors in times of trouble were called *kanaka no lua kaua,* "a man for the heat of battle." They were treated with greater favor than those who lived in the backcountry, *kanaka no hii kua,* whose lesser standing opened them up to discrimination and cruelty. All *makaainana* formed extended families called *ohana* who usually lived on the same section of land, called *ahupua'a.* Those farmers who lived inland would barter their produce with the fishermen who lived on the shore, and thus all shared equally in the bounty of land and sea.

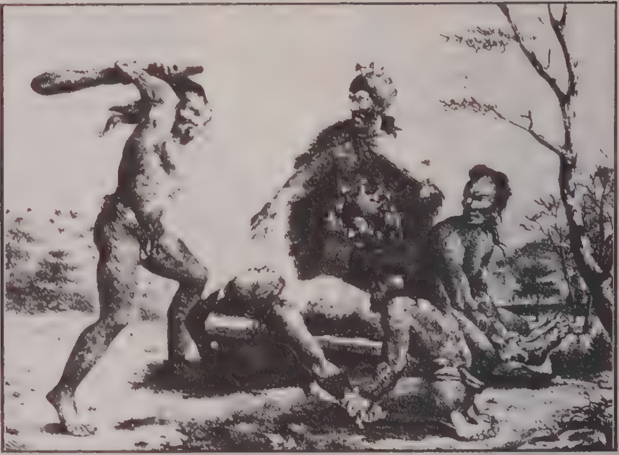
A special group called *kauwa* was a landless, untouchable caste confined to living on reservations. Their origins were obviously Polynesian, but they appeared to be descendants of castaways who had survived and become perhaps the aboriginals of Hawaii before the main migrations. It was *kapu* for anyone to go onto *kauwa* lands, and doing so meant instant death. If a human sacrifice was needed, the *kahuna* would simply summon a *kauwa,* who had no recourse but to mutely comply. To this day, to call someone *kauwa,* which now supposedly only means servant, is still considered a fight-provoking insult.

Kapu And Day-to-day Life

Occasionally there were horrible wars, but mostly the people lived quiet and ordered lives based on a strict caste society and the *kapu* system. Famine was known but only on a regional level, and the population was kept in check by birth control, crude abortions, and the distasteful practice of infanticide, especially of baby girls. The Hawaiians were absolutely loving and nurturing parents under most circumstances, and would even take in a *hanai* (adopted child or oldster), a lovely practice that lingers to this day.

A strict division of labor existed among men and women. Men were the only ones permitted to have anything to do with taro: this foodstuff was so sacred that there were a greater number of *kapu* concerning taro than concerning man himself. Men pounded poi and served it to the women. Men also were the fishermen and the builders of houses, canoes, irrigation ditches, and walls. Women tended to other gardens and shoreline fishing, and were responsible for making tapa cloth. The entire family lived in the common house called the *hale noa.*

Certain things were *kapu* between the sexes. Primarily, women could not enter the *mua* (man's house), nor could they eat with men. Certain foods such as pork, coconut, red fish, and bananas were forbidden to women, and it was *kapu* for a man to have intercourse before going fishing, engaging in battle, or attending a religious



Punishment of a kapu-*breaker was harsh and swift.*

JACQUES ARAGO, HAWAII STATE ARCHIVES

ceremony. Young boys lived with the women until they underwent a circumcision rite called *pule ipu*. After this was performed, they were required to keep the *kapu* of men. A true Hawaiian settlement required a minimum of five huts: the men's eating hut; women's menstruation hut; women's eating hut; communal sleeping hut; and prayer hut. Without these five separate structures, Hawaiian "society" could not happen, since the *ia kapu* (forbidden eating between men and women) could not be observed.

Ali'i could also declare a *kapu,* and often did so. Certain lands or fishing areas were temporarily made *kapu* so that they could revitalize. Even today, it is *kapu* for anyone to remove all the *opihi* (a type of limpet) from a rock. The great King Kamehameha I even placed a *kapu* on the body of his notoriously unfaithful child bride, Kaahumanu. It didn't work! The greatest *kapu* (*kapu moe*) was afforded to the highest ranking *ali'i:* anyone coming into their presence had to prostrate themselves. Lesser ranking *ali'i* were afforded the *kapu noho:* lessers had to sit or kneel in their presence. Commoners could not let their shadows fall upon an *ali'i* or enter their house except through a special door. Breaking a *kapu* meant immediate death.

Fatal Flaws

Less than 100 years after Captain Cook's arrival, King Kalakaua found himself with only 48,000 Hawaiian subjects, down more than 80%. Wherever the king went, he would beseech his people, *"Hooulu lahui,"* "Increase the race," but it was already too late. It was as if nature herself had turned her back on these once-proud people. Many of their marriages were barren and in 1874 when only 1,400 children were born, a full 75% died in infancy. The Hawaiians could do nothing but watch as their race faded from existence.

The Causes Of Decline

The ecological system of Hawaii has always been exceptionally fragile and this included its people. When the first whites arrived they found a great people who were large, strong, and virile. But when it came to fighting off the most minor diseases, the Hawaiians proved as delicate as hothouse flowers. To exacerbate the situation, the Hawaiians were totally uninhibited toward sexual intercourse between willing partners, and they engaged in it openly and with abandon. Unfortunately, the sailors who arrived were full of syphilis and gonorrhea. The Hawaiian women brought these diseases home and, given the nature of Hawaiian society at the time, they spread like wildfire. By the time the missionaries came in 1820 and helped to halt the unbridled fornication, they estimated the native population at only 140,000, less than half of what it had been only 40 years since initial contact! In the next 50 years measles, mumps, influenza, and tuberculosis further ravaged the people. Furthermore, Hawaiian men were excellent sailors, and it's estimated that during the whaling years at least 25% of all able-bodied Hawaiian men sailed away, never to return.

But the coup de grace that really ended the Hawaiian race, as such, was that all racial newcomers to the Islands were attracted to the Hawaiians and the Hawaiians were in turn attracted to them. With so many interracial marriages, the Hawaiians literally bred themselves out of existence. By 1910, there were still twice as many full-blooded Hawaiians as mixed-bloods, but by 1940 mixed-blooded Hawaiians were the fastest-growing group, and full-blooded the fastest declining.

Hawaiians Today

Many of the Hawaiians who moved to the cities became more and more disenfranchised. Their folk society stressed openness and a giving nature, but downplayed the individual and the ownership of private property. These cultural traits made them easy targets for the users and schemers until they finally became either apathetic or angry. Most surveys reveal that although Hawaiians number only 12% of the population, they account for almost 50% of the financially destitute families and about half of all arrests and illegitimate births. Niihau, a privately owned island, is home to about 250 pure-blooded Hawaiians, representing the largest concentration of them, per capita, in the Islands. The Robinson family, which owns the island, restricts visitors to invited guests only.

The second-largest concentration is on Molokai, where 2,700 Hawaiians, living mostly on 40-acre *kuleana* of Hawaiian Homes Lands, make up 45% of that island's population. The majority of mixed-blooded Hawaiians, 80,000 or so, live on Oahu, where they are particularly strong in the hotel and entertainment fields. People of Hawaiian extraction are still a delight to meet, and anyone so lucky as to be befriended by one long regards this friendship as the highlight of his or her travels. The Hawaiians have always given their aloha freely to all the peoples of the world, and it is we who must acknowledge this precious gift.

THE CHINESE

Next to Yankees from New England, the Chinese are the oldest migrant group in Hawaii, and their influence has far outshone their meager numbers. They brought to Hawaii, along with their individuality, Confucianism, Taoism, and Buddhism, although many have long since become Christians. The Chinese population at 57,000 makes up only six percent of the state's total, and the majority (52,000) reside on Oahu. As an ethnic group they account for the least amount of crime, the highest per capita income, and a disproportionate number of professionals.

people of Lanai

HAWAII STATE ARCHIVES

Women of many races worked the plantations of the 1890s.

The First Chinese

No one knows his name, but an unknown Chinese immigrant is credited with being the first person in Hawaii to refine sugar. This Asian wanderer tried his hand at crude refining on Lanai in 1802. Fifty years later the sugar plantations desperately needed workers, and the first Chinese brought to Hawaii under the newly passed Masters and Servants Act were 195 coolies from Amoy, who arrived in 1852. These conscripts were contracted for three to five years and given $3 per month plus room and board. This was for 12 hours a day, six days a week, and even in 1852 these wages were the pits. The Chinese almost always left the plantations the minute their contracts expired. They went into business for themselves and promptly monopolized the restaurant and small-shop trades.

The Chinese Niche

Although many people in Hawaii considered all Chinese ethnically the same, they were actually quite different. The majority came from Guangdong Province in southern China. They were two distinct ethnic groups: the Punti made up 75% of the immigrants, and the Hakka made up the remainder. In China, they remained separate from each other, never mixing; in Hawaii, they mixed out of necessity. For one, hardly any Chinese women came over at first, and the ones who followed were at a premium and gladly accepted as wives, regardless of ethnic background. The Chinese were also one of the first groups who willingly intermarried with the Hawaiians, from whom they gained a reputation for being exceptionally caring spouses.

The Chinese accepted the social order and kept a low profile. For example, during the turbulent labor movements of the 1930s and '40s in Hawaii, the Chinese community produced not one labor leader, radical intellectual, or left-wing politician. When Hawaii became a state, one of the two senators elected was Hiram Fong, a racially mixed Chinese. Since statehood, the Chinese community has carried on business as usual as they continue to rise both economically and socially.

THE JAPANESE

Most scholars believe that (inevitably) a few Japanese castaways floated to Hawaii long before Captain Cook arrived, and might have introduced the iron with which the Islanders seemed to be familiar before the white explorers arrived. The first official arrivals from Japan were ambassadors sent by the Japanese shogun to negotiate in Washington; they stopped en route at Honolulu in March 1860. But it was as plantation workers that the Japanese were brought en masse to the Islands. A small group arrived in 1868, and mass migration started in 1885.

In 1886, because of famine, the Japanese government allowed farmers mainly from southern Honshu, Kyushu, and Okinawa to emigrate. Among these were members of Japan's little-talked-about untouchable caste, called *eta* or *burakumin* in Japan and *chorinbo* in Hawaii. They gratefully seized this opportunity to better their lot, an impossibility in Japan. The first Japanese migrants were almost all men. Between 1897 and 1908 migration was steady, with about 70% of the immigrants being men. Afterwards, migration slowed because of a "gentlemen's agreement," a euphemism for racism against the "yellow peril." By 1900 there were over 60,000 Japanese in the Islands, constituting the largest ethnic group.

AJAs, Americans Of Japanese Ancestry

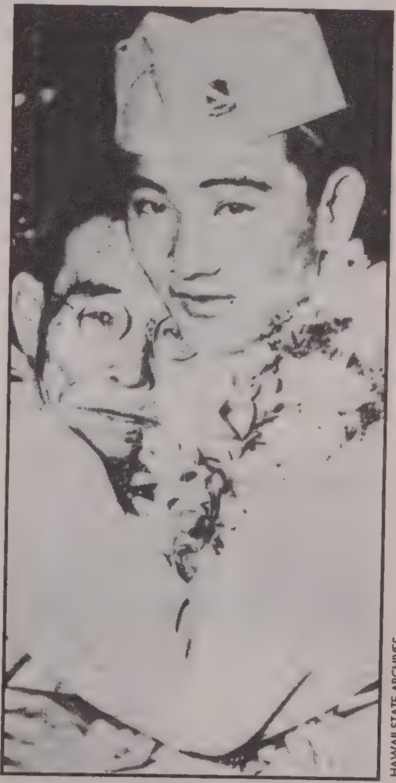
Parents of most Japanese children born before WW II were *issei* (first generation), who considered themselves apart from other Americans and clung to the notion of "we Japanese." Their children, the *nisei* or second generation, were a different matter altogether. In one generation they had become Americans, and they put into practice the high Japanese virtues of obligation, duty, and loyalty to the homeland; that homeland was now unquestionably America. After Pearl Harbor was bombed, the FBI kept close tabs on the Japanese community, and the menace of the "enemy within" prompted the decision to place Hawaii under martial law for the duration of the war. It has since been noted that not a single charge of espionage or sabotage was ever reported against the Japanese community in Hawaii during the war.

AJAs As GIs

Although Japanese had formed a battalion during WW I, they were insulted by being considered unacceptable as American soldiers in WW II. Some Japanese-Americans volunteered to serve in labor battalions, and because of their flawless work and loyalty, it was decided to put out a call for a few hundred volunteers to form a combat unit. Over 10,000 signed up! AJAs formed two distinguished units in WW II: the 100th Infantry Battalion, and later the 442nd Regimental Combat Team. They landed in Italy at Salerno and even fought from Guadalcanal to Okinawa. They distinguished themselves by becoming *the* most decorated unit in American military history.

The AJAs Return

Many returning AJAs took advantage of the G.I. Bill and received college educations. The "Big Five" corporations (see "Economy") for the first time accepted former AJA officers as executives, and the old order was changed. Many Japanese became involved with Hawaiian politics and the first elected to Congress was Daniel Inouye, who had lost an arm fighting in WW II. Hawaii's past governor, George Ariyoshi,



HAWAII STATE ARCHIVES

The Japanese-American GIs returned as "our boys."

elected in 1974, was the country's first Japanese-American to reach such a high office. Most Japanese, even as they climb the economic ladder, tend to remain Democrats.

Today, one out of every two political offices in Hawaii is held by a Japanese-American. In one of those weird quirks of fate, it is now the Hawaiian Japanese who are accused by other ethnic groups of engaging in unfair political practices—nepotism and reverse discrimination. Many of these accusations against AJAs are undoubtedly motivated by jealousy, but the AJAs' record in social fairness issues is not without blemish; true to their custom of family loyalty, they do stick together.

There are now 240,000 people in Hawaii of Japanese ancestry, one-quarter of the state's population. They are the least likely of any ethnic group in Hawaii to marry outside of their group—especially the men—and they enjoy a higher-than-average standard of living.

CAUCASIANS

White people have a distinction separating them from all other ethnic groups in Hawaii: they are lumped together as one. You can be anything from a Protestant Norwegian dockworker to a Greek Orthodox shipping tycoon, but if your skin is white, in Hawaii you're a *haole*. What's more, you could have arrived at Waikiki from Missoula, Montana, in the last 24 hours, or your *kamaaina* family can go back five generations, but again, if you're white, you're a *haole*.

The word *"haole"* has a floating connotation that depends upon the spirit in which it's used. It can mean everything from a derisive "honky" or "cracker" to nothing more than "white person." The exact Hawaiian meaning is clouded, but some say it meant "a man of no background," because white men couldn't chant a genealogical *kanaenae* telling the Hawaiians who they were. The word eventually evolved to mean "foreign white man" and today, simply "white person."

White History

Next to Hawaiians themselves, white people have the oldest stake in Hawaii. They've been there as settlers in earnest since the missionaries of the 1820s, and were established long before any other migrant group. From last century until statehood, old *haole* families owned and controlled everything, and although they were generally benevolent, philanthropic, and paternalistic, they were also racist. They were established *kamaaina* families, many of whom made up the boards of the Big Five corporations or owned huge plantations and formed an inner social circle that was closed to the outside. Many managed to find mates from among close family acquaintances.

Their paternalism, which they accepted with grave responsibility, at first only extended to the Hawaiians, who saw them as replacing their own *ali'i*. Asians were considered primarily instruments of production. These supremacist attitudes tended to drag on in Hawaii until quite recent times. They are today responsible for the sometimes sour relations between white and nonwhite people in the Islands. Today, all individual white people are resented to a certain degree because of these past acts, even though they personally were in no way involved.

White Plantation Workers

In the 1880s the white landowners looked around and felt surrounded and outnumbered by Asians, so they tried to import white people for plantation work. None of their schemes seemed to work out. Europeans were accustomed to a much higher wage scale and better living conditions than were provided on the plantations. Although only workers and not considered the equals of the ruling elite, they still were expected to act like a special class. They were treated preferentially, which meant higher wages for the same jobs performed by Asians. Some of the imported workers included: 600 Scandinavians in 1881; 1,400 Germans in 1881-85; 400 Poles in 1897-98; and 2,400 Russians in 1909-12. Many proved troublesome, like the Poles and Russians who staged strikes after only months on the job. Many quickly moved to the Mainland. A contingency of Scots, who first came as mule skinners, did become successful plantation managers and supervisors. The Germans and Scandinavians were well received and climbed the social ladder rapidly, becoming professionals and skilled workers.

The Depression years, not as economically bad in Hawaii as in the continental U.S., brought many Mainland whites seeking opportunity, mostly from the South and the West. These new people were even more racist toward brown-skinned people and Asians than the *kamaaina haole,* and they made matters worse. They also competed more intensely for jobs. The racial tension generated during this period came to a head in 1932 with the infamous "Massie Rape Case."

The Massie Rape Case

Thomas Massie, a naval officer, and his young wife, Thalia, attended a party at the Officers Club. After drinking and dancing all evening, they got into a row and Thalia rushed out in a huff. A few hours later, Thalia was at home, confused and hysterical, claiming to have been raped by some local men. On the most circumstantial evidence, Joseph Kahahawai and four friends of mixed ethnic background were accused. In a highly controversial trial rife with racial tensions, the verdict ended in a hung jury.

While a new trial was being set, Kahahawai and his friends were out on bail. Seeking revenge, Thomas Massie and Grace Fortescue, Thalia's mother, kidnapped Joseph Kahahawai with a plan of extracting a confession from him. They were aided by two enlisted men assigned to guard Thalia. While questioning Joseph, they killed him and attempted to dump his body in the sea but were apprehended. Another controversial trial—this time for Mrs. Fortescue, Massie, and the accomplices—followed. Clarence Darrow, the famous lawyer, sailed to Hawaii to defend them. For killing Kahahawai, these people served *one hour* of imprisonment in the judge's private chambers. The other four, acquitted with Joseph Kahahawai, maintain innocence of the rape to this day. Later, the Massies divorced, and Thalia went on to become a depressed alcoholic who took her own life.

The Portuguese

The last time anyone looked, Portugal was still attached to the European continent, but for some anomalous reason the Portuguese weren't considered *haole* in Hawaii for the longest time. About 12,000 arrived between 1878 and 1887 and another 6,000 came between 1906 and 1913. Accompanied during this period by 8,000 Spanish, they were considered one and the same. Most of the Portuguese were illiterate peasants from Madeira and the Azores, and the Spanish hailed from Andalusia. They were very well received, and because they were white but not *haole,* they made a perfect "buffer" ethnic group. Committed to staying in Hawaii, they rose to be skilled workers—the *"luna* class" on the plantations. However, they deemphasized education and became very racist toward Asians, regarding them as a threat to their job security.

By 1920, the 27,000 Portuguese made up 11% of the population. After that, they tended to blend with the other ethnic groups and weren't counted separately. Portuguese men tended to marry within their ethnic group, but a good portion of Portuguese women married other white men and became closer to the *haole* group, while another large portion chose Hawaiian mates and grew further away. Although they didn't originate pidgin English (see "Language"), the unique melodious quality of their native tongue did give pidgin that certain lilt it has today. Also, the ukulele ("jumping flea") was closely patterned after the *cavaquinho,* a Portuguese stringed folk instrument.

The White Population

Today Caucasians make up the largest racial group in the Islands at 33% (about 330,000) of the population. There are heavy white concentrations throughout Oahu, especially in Waikiki, Kailua-Kaneohe, and around Pearl City. The white population is the fastest growing in the Islands because most people resettling in Hawaii are white Americans predominantly from the West Coast.

FILIPINOS AND OTHERS

The Filipinos who came to Hawaii brought high hopes of amassing personal fortunes and returning home as rich heroes; for most it was a dream that never came true. Filipinos had been American nationals ever since the Spanish-American War of 1898, and as such weren't subject to immigration laws that curtailed the importation of other Asian workers at the turn of this century. The first to arrive were 15 families in 1906, but a large number came in 1924 as strikebreakers. The majority were illiterate peasants called *Ilocanos* from the northern Philippines, with about 10% Visayans from the central

Because of their dark complexions, Filipinos are often mistaken for Hawaiians by visitors to the islands.

cities. The Visayans were not as hard-working or thrifty, but were much more sophisticated. From the first, Filipinos were looked down upon by all the other immigrant groups, and were considered particularly uncouth by the Japanese. The value they placed on education was the least of any group, and even by 1930 only about half could speak rudimentary English, the majority remaining illiterate. They were billeted in the worst housing, performed the most menial jobs, and were the last hired and first fired.

One big difference between Filipinos and other groups was that the men brought no Filipino women to marry, so they clung to the idea of returning home. In 1930 there were 30,000 men and only 360 women. This hopeless situation led to a great deal of prostitution and homosexuality; many of these terribly lonely bachelors would feast and drink on weekends and engage in their gruesome but exciting pastime of cockfighting on Sundays. When some did manage to find wives, their mates were inevitably part Hawaiian. Today, there are still plenty of old Filipino bachelors who never managed to get home, and the Sunday cockfights remain a way of life.

The Filipinos constitute 14% of Hawaii's population (140,000), with almost 90% living on Oahu. Many visitors to Hawaii mistake Filipinos for Hawaiians because of their dark skin, and this is a minor irritant to both groups. Some streetwise Filipinos even claim to be Hawaiians, because being Hawaiian is "in" and goes over well with the tourists, especially the young women tourists. For the most part, these people are hard-working, dependable laborers who do tough work for little recognition. They remain low on the social totem pole and have not yet organized politically to stand up for their rights.

Other Groups

About 10% of Hawaii's population is made up of a conglomerate of other ethnic groups. Of these, the largest is Korean, with 14,000 people. About 8,000 Koreans came to Hawaii from 1903 until 1905, when their government halted emigration. During the same period about 6,000 Puerto Ricans arrived, but they have become so assimilated that only 4,000 people in Hawaii today consider themselves Puerto Rican. There were also two attempts made last century to import other Polynesians to strengthen the dying Hawaiian race, but they were failures. In 1869 only 126 central Polynesian natives could be lured to Hawaii, and from 1878 to 1885 2,500 Gilbert Islanders arrived. Both groups became immediately disenchanted with Hawaii. They pined away for their own islands and departed for home as soon as possible.

Today, however, 12,000 Samoans have settled in Hawaii, and with more on the way they are the fastest-growing minority in the state. For unexplainable reasons, Samoans and native Hawaiians get along extremely poorly and have the worst racial tensions and animosity of any groups. The Samoans ostensibly should represent the archetypical Polynesians that the Hawaiians are seeking, but it doesn't work that way. Samoans are criticized by Hawaiians for their hot tempers, lingering feuds, and petty jealousies. They're clannish and are often the butt of "dumb" jokes. This racism seems especially ridiculous, but that's the way it is.

Just to add a bit more exotic spice to the stew, there are about 10,000 blacks, a few thousand Native Americans, and a smattering of Vietnamese refugees living on the Islands.

LANGUAGE

Hawaii is part of America and people speak English there, but that's not the whole story. If you turn on the TV to catch the evening news, you'll hear "Walter Cronkite" English, unless of course you happen to tune in to a Japanese-language broadcast designed for tourists from that country. You can easily pick up a Chinese-language newspaper or groove to the music on a Filipino radio station, but let's not confuse the issue. All your needs and requests at airports, car-rental agencies, restaurants, hotels, or wherever you happen to travel will be completely understood, as well as answered, in English. However, when you happen to overhear Islanders speaking, what they're saying will sound somewhat familiar but you won't be able to pick up all the words, and the beat and melody of the language will be noticeably different.

Hawaii, like New England, the deep South, and the Midwest, has its own unmistakable linguistic regionalism. All the ethnic peoples who make up Hawaii have enriched the English spoken there with words, expressions, and subtle shades of meaning that are commonly used and understood throughout the Islands. The greatest influence on English has come from the Hawaiian language itself, and words such as aloha, hula, and muumuu are familiarly used and understood by most Americans.

Other migrant peoples, especially the Chinese, Japanese, and Portuguese, influenced the local dialect to such an extent that the simplified plantation lingo they spoke has become known as pidgin. A fun and enriching part of the "island experience" is picking up a few words of Hawaiian and pidgin. English is the official language of the state, business, education, and perhaps even the mind; but pidgin is the language of the people, the emotions, and life, while Hawaiian remains the language of the heart and the soul.

Note: Many Hawaiian words are commonly used in English, appear in English dictionaries, and therefore would ordinarily be subject to the rules of English grammar. The Hawaiian language, however, does not pluralize nouns by adding an "s"; the singular and plural are differentiated in context. For purposes of this book, and to highlight rather than denigrate the Hawaiian culture, the Hawaiian style of pluralization will be followed for common Hawaiian words. The following are some examples of plural Hawaiian nouns treated this way in this book: *haole* (not haoles), hula, *kahuna,* lei, *nene.*

PIDGIN

The dictionary definition of pidgin is: a simplified language with a rudimentary grammar used as a means of communication between people speaking different languages. Hawaiian pidgin is a little more complicated than that. It had its roots during the plantation days of last century when white owners and *luna* (foremen) had to communicate with recently arrived Chinese, Japanese, and Portuguese laborers. It was designed as a simple language of the here and now, and was primarily concerned with the necessary functions of working, eating, and sleeping. It has an economical noun-verb-object structure (not necessarily in that order).

Hawaiian words make up most of pidgin's non-English vocabulary. It includes a good smattering of Chinese, Japanese, and Samoan; the distinctive rising inflection is provided by the melodious Mediterranean lilt of the Portuguese. Pidgin is not a stagnant language. It's kept alive by hip new words introduced by people who are "so radical," or especially by slang words introduced by teenagers. It's a colorful English, like "jive" or "ghettoese" spoken by African-North Americans, and is as regionally unique as the speech of Cajuns from Louisiana's bayous. *Makaainana* of all socioethnic backgrounds can at least understand pidgin. Most Islanders are proud of it, while some consider it a low-class jargon. The Hawaiian House of Representatives has given pidgin an

CAPSULE PIDGIN

The following are a few commonly used words and expressions that should give you an idea of pidgin. It really can't be written properly, merely approximated, but for now, *"Brah, study da' kine an' bimbye you be hele on, brah! O.K.? Lesgo."*

an' den—and then?; big deal; so what's next; how boring

bimbye—after a while; bye and bye. "Bimbye, you learn pidgin."

blalah—brother, but refers to a large, heavy set, good-natured Hawaiian man

brah—all the bro's in Hawaii are brahs; brother; pal. Used to call someone's attention. One of the most common words used even among people who are not acquainted. After a fill-up at a gas station, a person would say "Tanks, brah."

cockaroach—steal; rip off. If you really want to find out what *cockaroach* means, just leave your camera on your beach blanket when you take a little dip.

da' kine—a catch-all word of many meanings that epitomizes the essence of pidgin. *Da' kine* is easily used as a euphemism and is substituted whenever the speaker is at a loss for a word or just wants to generalize. It can mean: you know?; whatchamacallit; of that type.

geev um—give it to them; give them hell; go for it. Can be used as an encouragement. If a surfer is riding a great wave, the people on the beach might yell, "Geev um, brah!"

hana ho—again. Especially after a concert, the audience shouts "Hana ho!" (One more!).

hele on—right on!; hip; with it; groovy

howzit?—as in "howzit brah?"; what's happening?; how is it going? The most common greeting, used in place of the more formal "How do you do?"

hu hu—angry! "You put the make on the wrong da' kine wahine brah, and you in da' kine trouble, if you get one big Hawaiian blalah plenty hu hu."

kapu—a Hawaiian word meaning "forbidden." If *kapu* is written on a gate or posted on a tree, it means "No trespassing." *Kapu*-breakers are still very unpopular in the islands.

lesgo—Let's go! Do it!

li'dis an' li'dat—like this or that; a catch-all grouping used especially if you want to avoid details; like, ya' know?

lolo buggah—stupid or crazy guy (person). Words to a tropical island song go, "I want to find the lolo who stole my pakalolo."

mo' bettah—real good!; great idea. An island sentiment used to be "Mo' bettah you *come* Hawaii." Now it has subtly changed to "Mo' bettah you *visit* Hawaii."

ono—number one! delicious; great; groovy. "Hawaii is ono, brah!"

pakalolo—literally "crazy smoke"; marijuana; grass; reefer. "Hey, brah! Maui-wowie da' kine ono pakalolo."

pakiki head—stubborn; bull-headed

pau—a Hawaiian word meaning finished; done; over and done with. *Pau hana* means end of work or quitting time. Once used by plantation workers, now used by everyone.

stink face—basically frowning at someone; using facial expression to show displeasure. Hard looks. What you'll get if you give local people a hard time.

swell head—burned up; angry

talk story—spinning yarns; shooting the breeze; throwing the bull; a rap session. If you're lucky enough to be around to hear *kapuna* (elders) "talk story," you can hear some fantastic tales in the tradition of old Hawaii.

tita—sister, but only used to describe a fun-loving, down-to-earth country girl

waddascoops—what's the scoop?; what's up?; what's happening?

official sanction, and most people feel that it adds a real local style and should be preserved.

Pidgin Lives

Pidgin is first learned at school where all students, regardless of background, are exposed to it. The pidgin spoken by young people today is "fo' real" different from that of their parents. It's no longer only plantation talk but has moved to the streets and picked up some sophistication. At one time there was an academic movement to exterminate it, but that idea died away with the same thinking that insisted on making left-handed people write with their right hand. It is strange, however, that pidgin has become the unofficial language of Hawaii's grass-roots movement, when it actually began as a white owners' language that was used to supplant Hawaiian and all other languages brought to the Islands.

Although hip young *haole* use pidgin all the time, it has gained the connotation of being the language of the nonwhite locals, and is part of the "us against them" way of thinking. All local people, *haole* or not, do consider pidgin their own island language, and don't really like it when it's used by *malihini* (newcomers). If you're in the islands long enough, you don't have to bother learning pidgin; it'll learn you. There's a book sold all over the Islands called *Pidgin to da Max,* written by (you guessed it) a *haole* from Nebraska named Doug Simonson. You might not be able to understand what's being said by locals speaking pidgin (that's usually the idea), but you should be able to *feel* what's being meant.

HAWAIIAN

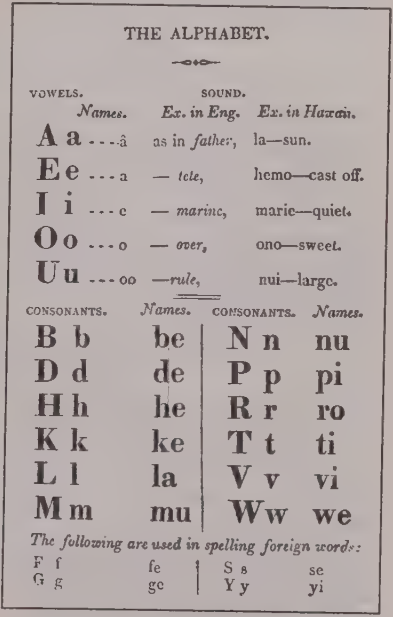
The Hawaiian language sways like a palm tree in a gentle wind. Its words are as melodious as a love song. Linguists say that you can learn a lot about people through their language; when you hear Hawaiian you think of gentleness and love, and it's hard to imagine the ferocious side so evident in Hawaii's past. With its many Polynesian root words easily traced to Indonesian and Malay, Hawaiian is obviously from this same stock. The Hawaiian spoken today is very different from old Hawaiian. Its greatest metamorphosis occurred when the missionaries began to write it down in the 1820s. There is a movement to reestablish the Hawaiian language, and courses in it are offered at the University of Hawaii. Many scholars have put forth translations of Hawaiian, but there are endless, volatile disagreements in the academic sector about the real meanings of Hawaiian words. Hawaiian is no longer spoken as a language except on Niihau, and the closest tourists will come to it are in place-names, street names, and words that have become part of common usage, such as aloha and *mahalo.* A few old Hawaiians still speak it at home and there are sermons in Hawaiian at some local churches. Kawaiahao Church in downtown Honolulu is the most famous of these. (See the Glossary for a list of commonly used Hawaiian words.)

Wiki Wiki Hawaiian

Thanks to the missionaries, the Hawaiian language is rendered phonetically using only 12 letters. They are the five vowels, a-e-i-o-u, sounded as they are in Italian; and seven consonants, h-k-l-m-n-p-w, sounded exactly as they are in English. Sometimes "w" is pronounced as "v," but this only occurs in the middle of a word and always follows a vowel. A consonant is always followed by a vowel, forming two-letter syllables, but vowels are often found in pairs or even triplets. A slight oddity about Hawaiian is the glottal stop. This is an abrupt break in sound in the middle of a word such as "oh-oh" in English, and is denoted with an apostrophe ('). A good example is *ali'i*; or even better, the Oahu town of Ha'iku, which actually means "abrupt break."

Pronunciation Key

For those unfamiliar with the sounds of Italian or



THE ALPHABET.

VOWELS.	SOUND.		
	Names.	*Ex. in Eng.*	*Ex. in Hawaii.*
A a	- - - -â	as in *father,*	la—sun.
E e	- - - a	— *tele,*	hemo—cast off.
I i	- - - e	— *marine,*	marie—quiet.
O o	- - - o	— *over,*	ono—sweet.
U u	- - - oo	—*rule,*	nui—large.

CONSONANTS.	*Names.*	CONSONANTS.	*Names.*
B b	**be**	**N n**	**nu**
D d	**de**	**P p**	**pi**
H h	**he**	**R r**	**ro**
K k	**ke**	**T t**	**ti**
L l	**la**	**V v**	**vi**
M m	**mu**	**W w**	**we**

The following are used in spelling foreign words:

F f	fe	S s	se
G g	ge	Y y	yi

Cover page of the first Hawaiian primer, showing the phonetic rendering of the ancient Hawaiian language before five of the consonants were dropped .

other Romance languages, the vowels are sounded as follows:

A—in stressed syllables, long "**a**" as in "**ah**" (that feels good!). For example, Haleakala (Hah lay ah kah lah). Unstressed syllables get a short "**a**" as in "again" or "above." For example, Kamehameha (**Kamehameha**).

E—short "**e**" as in "pen" or "dent" (**Hale**). Long "**e**" sounded as "ay" as in "**sway**" or "**day**". For example, the Hawaiian goose (**nene**) is a "nay nay," not a "knee knee."

I—a long "i" as in "**see**" or "**we**" (**Hawaii** or **pali**).

O—round "**o**" as in "**no**" or "**oh**" (**koa** or **ono**).

U—round "**u**" as in "**do**" or "**stew**" (**kapu** or **Puna**).

Diphthongs

There are also eight vowel pairs known as "diphthongs" (ae-ai-ao-au-ei-eu-oi-ou). These are the sounds made by gliding from one vowel to another within a syllable. The stress is placed on the first vowel. In English, examples would be **soil** and **euphoria**. Common examples in Hawaiian are lei (lay) and *heiau*.

Stress

The best way to learn which syllables are stressed in Hawaiian is by listening closely. It becomes obvious after a while. There are also some vowel sounds that are held longer than others; these can occur at the beginning of a word, such as the first "a" in *aina*, or in the middle of a word, like the first "a" in *lanai*. Again, it's a matter of tuning your ear and paying attention. No one is going to give you a hard time if you mispronounce a word. It's good, however, to pay close attention to the pronunciation of street and place-names because many Hawaiian words sound alike and a misplaced vowel here or there could be the difference between getting where you want to go and getting lost.

CAPSULE HAWAIIAN

The list on the following pages is merely designed to give you a "taste" of Hawaiian and to provide a basic vocabulary of words in common usage that you are likely to hear. Becoming familiar with them is not a strict necessity, but they will definitely enhance your experience and make it more congenial when talking with local people. You'll soon notice that many islanders spice their speech with certain words, especially when they're speaking "pidgin," and you too can use them just as soon as you feel comfortable. You might even discover some Hawaiian words that are so perfectly expressive they'll become a regular part of your vocabulary. Many Hawaiian words have actually made it into the English dictionary. Place names, historical names, and descriptive terms used throughout the text may not appear in the lists below, but will be cited in the glossary at the back of the book. Also see "Pidgin" in the "Language" section, "Food," and "Getting Around" for applicable Hawaiian words and phrases in these categories. The definitions given are not exhaustive, but are generally considered the most common.

BASIC VOCABULARY

a'a—rough clinker lava. *A'a* has become the correct geological term to describe this type of lava found anywhere in the world.

ae—yes

akamai—smart; clever; wise

ali'i—a Hawaiian chief or noble

aloha—the most common greeting in the islands; can mean both hello and goodbye, welcome or farewell. It also can mean romantic love, affection, or best wishes.

aole—no

hale—house or building; often combined with other words to name a specific place such as Haleakala ("House of the Sun"), or Hale Pai at Lahainaluna, meaning "printing house"

hana—work; combined with *pau* means end of work or quitting time

haole—a word that at one time meant foreigner, but now means a white person or Caucasian. Many etymological definitions have been put forth, but none satisfies everyone. Some feel that it signified a person without a background, because the first white men could not chant their genealogies as was common to Hawaiians.

BASIC VOCABULARY

(CONTINUED)

hapa—half, as in a mixed-blooded person being referred to as *hapa haole*

hapai—pregnant. Used by all ethnic groups when a *keiki* is on the way.

heiau—a traditional Hawaiian temple. A platform made of skillfully fitted rocks, upon which structures were built and offerings made to the gods.

holomuu—an ankle-length dress that is much more fitted than a muumuu and is often worn on formal occasions

hoolaulea—any happy event, but especially a family outing or picnic

hoomalimali—sweet talk; flattery

huhu—angry; irritated; mad

hui—a group; meeting; society; often used to refer to Chinese businesspeople or family members who pool their money to get businesses started

hula—a native Hawaiian dance in which the rhythm of the islands is captured in swaying hips and the stories told by lyrically moving hands

huli huli—barbecue, as in *huli huli* chicken

imu—underground oven filled with hot rocks and used for baking; the main cooking feature at a luau, used to steam-bake pork and other succulent dishes. Traditionally the tending of the *imu* was for men only.

ipo—sweetheart; lover; girl- or boyfriend

kahuna—priest; sorcerer; doctor; skillful person. *Kahuna* had tremendous power in old Hawaii, which they used for both good and evil. The *kahuna ana'ana* was a feared individual because he practiced "black magic" and could pray a person to death, while a *kahuna lapa'au* was a medical practitioner bringing aid and comfort to the people.

kalua—means roasted underground in an *imu*. A favorite island food is *kalua* pork.

kamaaina—a child of the land; an old-timer; a long-time island resident of any ethnic background; a resident of Hawaii or native son or daughter. Hotels and airlines often offer discounts called "*kamaaina* rates" to anyone who can prove island residency.

kane—means man, but is used to signify a husband or boyfriend. Written on a door, it means "Men's Room."

kapu—forbidden; taboo; keep out; do not touch

kapuna—a grandparent or old-timer; usually means someone who has gained wisdom. The statewide school system now invites *kapuna* to talk to the children about the old ways and methods.

kaukau—slang word meaning food or chow; grub. Some of the best eating in Hawaii is from "*kaukau* wagons," which are trucks from which plate lunches and other morsels are sold.

keiki—child or children; used by all ethnic groups. "Have you hugged your *keiki* today?"

kokua—help; as in "Your *kokua* is needed to keep Hawaii free from litter."

kona wind—a muggy subtropical wind that blows from the south and hits the leeward side of the islands. It usually brings sticky hot weather and one of the few times when air-conditioning will be appreciated.

lanai—veranda or porch. You'll pay more for a hotel room if it has a lanai with an ocean view.

lei—a traditional garland of flowers or vines; one of Hawaii's most beautiful customs. Given at any auspicious occasion, but especially when arriving or leaving Hawaii.

limu—varieties of edible seaweed gathered from the shoreline. It makes an excellent salad and is used to garnish many island dishes—a favorite at luaus.

lomi lomi—traditional Hawaiian massage; also, a vinegared salad made of raw salmon, chopped onions, and spices

lua—the toilet; head; bathroom

luau—a Hawaiian feast featuring poi, *imu*-baked pork and other traditional foods. A good luau provides some of the best gastronomical delights in the world.

mahalo—thanks; thank you. *Mahalo nui* means big thanks or thank you very much.

mahu—a homosexual; often used derisively like "fag" or "queer"

makai—toward the sea; used by most islanders when giving directions

malihini—what you are if you have just arrived: a newcomer; a tenderfoot; a recent arrival

manauahi—free; gratis; extra

manini—stingy; tight; a Hawaiianized word taken from the name of Don Francisco *Marin*, who was instrumental in bringing many fruits and plants to Hawaii. He was known for never sharing any of the bounty from his substantial gardens on Vineyard Street in Honolulu, therefore his name came to mean "stingy."

(CONTINUED)

BASIC VOCABULARY
(CONTINUED)

mauka—toward the mountains; used by most islanders when giving directions

mauna—mountain; often combined with other words to be more descriptive, as in Mauna Kea ("White Mountain")

moana—the ocean; the sea. Many businesses, hotels, and places have *moana* as part of their names.

muumuu—the garment introduced by the missionaries to cover the nakedness of the Hawaiians; a "Mother Hubbard," a long dress with a high neckline that has become fashionable attire for almost any occasion in Hawaii

ohana—a family; the fundamental social division; extended family; now used to denote a social organization with "grass roots," as in the "Protect Kahoolawe Ohana"

okolehau—literally "iron bottom"; a traditional booze made from ti root. *Okole* means "rear end" and *hau* means "iron," which was descriptive of the huge blubber pots in which *okolehau* was made. Also, if you drink too much it'll surely knock you on your *okole.*

ono—delicious; delightful; the best. *Ono ono* means "extra or absolutely" delicious.

opu—belly; stomach

pa'hoehoe—smooth, ropey lava that looks like burnt pancake batter. *Pa'hoehoe* is now the correct geological term used to describe this type of lava found anywhere in the world.

pakalolo—"crazy smoke"; marijuana; grass; smoke; dope

pali—a cliff; precipice. Hawaii's geology makes them quite common. The most famous are the *pali* of Oahu where a major battle was fought.

paniolo—a Hawaiian cowboy; derived from the Spanish *espaniola.* The first cowboys brought in during the early 19th century were Mexicans from California.

pau—finished; done; completed; often combined into *pau hana,* which means end of work or quitting time

pilau—stink; smells bad; stench

pilikia—trouble of any kind, big or small; bad times

poi—a glutinous paste made from the pounded corm of taro which, slightly fermented, has a light sour taste. Purplish in color, it is a staple at luaus, where it is called one-, two-, or three-finger poi, depending upon its thickness.

pono—righteous or excellent

puka—a hole of any size. *Puka* is used by all island residents and can be employed when talking about a tiny *puka* in a rubber boat or a *puka* (tunnel) through a mountain.

punee—bed; narrow couch; used by all ethnic groups. To recline on a *punee* on a breezy lanai is a true island treat.

pu pu—an appetizer; a snack; hors d'oeuvres; can be anything from cheese and crackers to sushi. Oftentimes, bars or nightclubs offer them free.

pupule—crazy; nuts; out of your mind

tapa—a traditional paper cloth made from beaten bark. Intricate designs were stamped in using beaters, and color was added with natural dyes. The tradition was lost in Hawaii but is now making a comeback, and provides some of the most beautiful folk art in the islands.

tutu—grandmother; granny; older woman; used by all as a term of respect and endearment

ukulele—*uku* means "flea" and *lele* means "jumping." Thus ukulele means "jumping flea," which was the way the Hawaiians perceived the quick finger movements used on the banjo-type Portuguese folk instrument called a *cavaquinho.* The ukulele quickly became synonymous with the islands.

wahine—young woman; female; girl; wife; used by all ethnic groups. When written on a door, means "Women's Room."

wai—fresh water; drinking water

wela—hot. *Wela kahao* is a "hot time" or "making whoopee."

wiki—quickly; fast; in a hurry; often seen as *wiki wiki* ("very fast"), as in "Wiki wiki Messenger Service"

USEFUL PHRASES

Aloha ahiahi—Good evening.

Aloha au ia oe—I love you!

Aloha kakahiaka—Good morning.

Aloha nui loa—much love; fondest regards

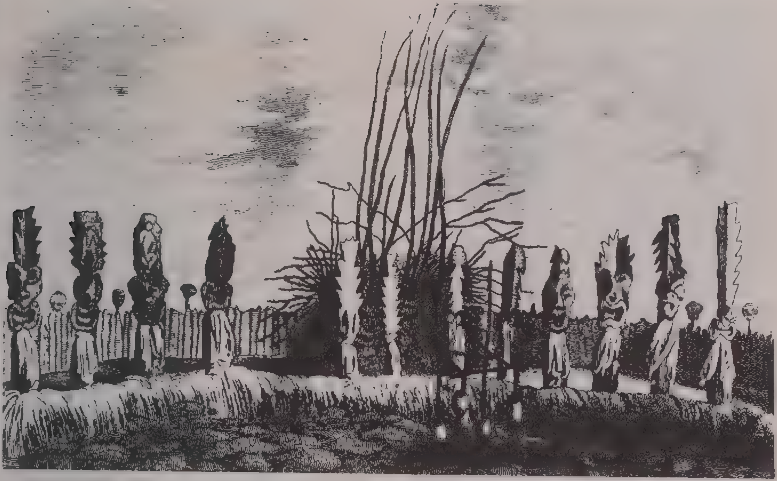
Hauoli la hanau—Happy birthday.

Hauoli makahiki hou—Happy New Year.

Komo mai—please come in; enter; welcome

Mele kalikimaka—Merry Christmas.

Okole maluna—bottoms up; salute; cheers; kampai



HAWAII STATE ARCHIVES

RELIGION

The Lord saw fit to keep His island paradise secret from humans for a few million years, but once we finally arrived we were awfully thankful. Hawaii sometimes seems like a floating tabernacle; everywhere you look there's a church, temple, shrine, or *heiau.* The Islands are either a very holy place, or there's a powerful lot of sinning going on that would require so many houses of prayer. Actually, it's just America's "right to worship" concept fully employed in microcosm. All the peoples who came to Hawaii brought their own forms of devotion. The Polynesian Hawaiians praised the primordial creators, Wakea and Papa, from whom their pantheon of animistically inspired gods sprang. Obviously to a modern world these old gods would never do. Unfortunately for the old gods, there were simply too many of them, and belief in them was looked upon as mere superstition, the folly of semicivilized pagans. So the famous missionaries of the 1820s brought Congregational Christianity and the "true path" to heaven.

Inconveniently, the Catholics, Mormons, Reformed Mormons, Adventists, Episcopalians, Unitarians, Christian Scientists, Lutherans, Baptists, Jehovah's Witnesses, Salvation Army, and every other major and minor denomination of Christianity that followed in their wake brought their own brands of enlightenment and never quite agreed with each other. Chinese and Japanese immigrants established the major sects of Buddhism, Confucianism, Taoism, and Shintoism. Allah is praised, the Torah is chanted in Jewish synagogues, and nirvana is available at a variety of Hindu temples. If the spirit moves you, a Hare Krishna devotee will be glad to point you in the right direction and give you a free flower for only a dollar or two. If the world is still too much with you, you might find peace at a Church of Scientology, or meditate at a kundalini yoga institute, or perhaps find relief at a local assembly of Baha'i. Anyway, rejoice, because in Hawaii you'll not only find paradise, you might even find salvation.

HAWAIIAN BELIEFS

The Polynesian Hawaiians worshipped nature. They saw its forces manifested in a multiplicity of forms to which they ascribed godlike powers, and based daily life on this animistic philosophy.

Handpicked and specially trained storytellers chanted the exploits of the gods. These ancient tales, kept alive in a special oral tradition called *moolelo,* were recited only by day. Entranced listeners encircled the chanter; in respect for the gods and in fear of their wrath, they were forbidden to move once the tale was begun. This was serious business where a person's life could be at stake. It was not like the telling of *kaao,* which were simple fictions, tall tales, and yarns of ancient heroes related for amusement and to pass the long nights. Any object, animate or inanimate, could be a god. All could be infused with mana, especially a dead body or respected ancestor.

Ohana had personal family gods called *amakua* on whom they called in times of danger or strife. There were children of gods called *kupua* who were thought to live among humans and were distinguished either for their beauty and strength or for their ugliness and terror. It was told that processions of dead *ali'i,* called "Marchers of the Night," wandered through the land of the living and unless you were properly protected it could mean death if they looked upon you. There were simple ghosts known as *akua lapu* who merely frightened people. Forests, waterfalls, trees, springs, and a thousand forms of nature were the manifestations of *akua li'i,* "little spirits" who could be invoked at any time for help or protection. It made no difference who or what you were in old Hawaii; the gods were ever-present and they took a direct and active role in your life.

Behind all of these beliefs was an innate sense of natural balance and order. It could be interpreted as positive-negative, yin-yang, plus-minus, life-death, light-dark, whatever, but the main idea was that everything had its opposite. The time of darkness when only the gods lived was *po.* When the great gods descended to the earth and created light, this was *ao* and humanity was born. All of these *moolelo* are part of the *Kumulipo,* the great chant that records the Hawaiian version of creation. From the time the gods descended and touched the earth at Ku Moku on Lanai, the genealogies were kept. Unlike the Bible, these included the noble families of female as well as male *ali'i.*

Note: For more information regarding life in pre-contact Hawaii see "History."

THE STRIFES OF MAUI

Of all the heroes and mythological figures of Polynesia, Maui is the best known. His "strifes" are like the great Greek epics, and they make excellent tales of daring that elders loved to relate to youngsters around the evening fire. Maui was abandoned by his mother, Hina of Fire, when he was an infant. She wrapped him in her hair and cast him upon the sea where she expected him to die, but he lived and returned home to become her favorite. She knew then that he was a born hero and had strength far beyond that of ordinary mortals. His first exploit was to lift the sky. In those days the sky hung so low that humans had to crawl around on all fours. A seductive young woman approached Maui and asked him to use his great strength to lift the sky. In fine heroic fashion, the big boy agreed, if the beautiful woman would euphemistically "give him a drink from her gourd." He then obliged her by lifting the sky, and he might even have made the earth move for her once or twice.

More Land

The territory of mankind was small at that time. Maui decided that more land was needed, so he conspired to "fish up islands." He descended into the land of the dead and petitioned an ancestress to fashion him a hook from her jawbone. She obliged and created the mythical hook, *Manai ikalani.* Maui then secured a sacred *alae* bird that he intended to use for bait and bid his brothers to paddle him far out to sea. When he arrived at the deepest spot, he lowered *Manai ikalani* baited with the sacred bird, and his sister, Hina of the Sea, placed it into the mouth of "Old One Tooth," who held the land fast to the bottom of the waters. Maui then exhorted his brothers to row, but warned them not to look back. They strained at the oars with all their might and slowly a great land mass arose. One brother, overcome by curiosity, looked back, and when he did so, the land shattered into all of the islands of Polynesia.

Further Exploits

Maui still desired to serve mankind. People were without fire, the secret of which was held by the sacred *alae* birds, who learned it from Maui's far-distant mother. Hina of Fire gave Maui her burning fingernails, but he oafishly kept dropping them into streams until all had fizzled out and he had totally irritated his generous progenitor. She pursued him, trying to burn him to a cinder; Maui chanted for rain to put out her scorching fires. When she saw that they were being quenched, she hid her fire in the barks of special trees and informed the mud hens where they could be found, but first made them promise never to tell humans. Maui knew of this and captured a mud hen, threatening to wring its scrawny, traitorous neck unless it gave up the secret. The bird tried trickery and told Maui first to rub together the stems of sugarcane, then banana, and even taro. None worked, and Maui's determined rubbing is why these plants have hollow roots today.

Finally, with Maui's hands tightening around the mud hen's gizzard, the bird confessed that fire could be found in the *hau* tree and also the sandalwood, which Maui named *ili aha* ("fire bark") in its honor. He then rubbed all the feathers off the mud hen's head for being so deceitful, which is why their crowns are featherless today.

The Sun Is Snared

Maui's greatest deed, however, was in snaring the sun and exacting a promise that it would go slower across the heavens. The people complained that there were not enough daylight hours to fish or farm. Maui's mother could not dry her tapa cloth because the sun rose and set so quickly. She asked her son to help. Maui went to his blind grandmother, who lived on the slopes of Haleakala and was responsible for cooking the sun's bananas, which he ate every day in passing. She told him to personally weave 16 strong ropes with nooses from his sister's hair. Some say these came from her head, but other versions insist that it was no doubt Hina's pubic hair that had the power to hold the sun god. Maui positioned himself with the rope, and as each of the 16 rays of the sun came across Haleakala, he snared them until the sun was defenseless and had to bargain for his life. Maui agreed to free him if he promised to go more slowly. From that time forward the sun agreed to move slowly and Haleakala ("The House of the Sun") became his home.

HEIAU AND IDOLS

A *heiau* is a Hawaiian temple. The basic *heiau* was a masterfully built and fitted rectangular stone wall that varied in size from about as big as a basketball court to as big as a football field. Once the restraining outer walls were built, the interior was backfilled with smaller stones and the top dressing was expertly laid and then rolled, perhaps with a log, to form a pavement-like surface. All that remains of Hawaii's many *heiau* are the stone platforms. The buildings upon them, made from perishable wood, leaves, and grass, have long-since disappeared.

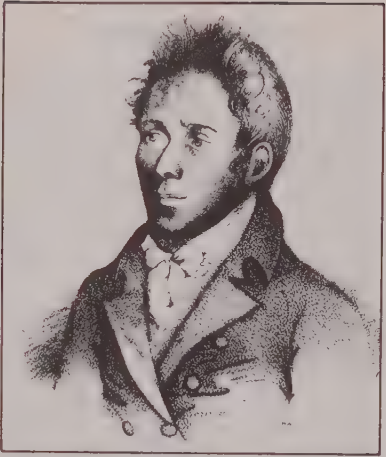
Some *heiau* were dreaded temples where human sacrifices were made. Tradition says that this barbaric custom began at Wahaula Heiau on the Big Island in the 12th century and was introduced by a ferocious Tahitian priest named Paao. Other *heiau,* such as Pu'uhonua o Honaunau, also on the Big Island, were temples of refuge where the weak, widowed, orphaned, and vanquished could find safety and sanctuary.

Idols

The Hawaiian people worshipped gods who took the form of idols fashioned from wood, feathers, or stone. The eyes were made from shells and until these were inlaid, the idol was dormant. The hair used was often human hair, and the arms and legs were usually flexed. The mouth was either gaping or formed a wide figure-eight lying on its side, and more likely than not was lined with glistening dog teeth. Small figures made of woven basketry were expertly covered with feathers. Red and yellow feathers were favorites taken from specific birds by men whose only work was to roam the forests in search of them.

MISSIONARIES ONE AND ALL

In Hawaii, when you say "missionaries," it's taken for granted you're referring to the small and determined band of Congregationalists who arrived aboard the brig *Thaddeus* in 1820, and the follow-up groups called "companies" or "packets" that reinforced them. They were sent


MISSION HOUSES MUSEUM

Henry Opukahaia

from Boston by the American Board of Commissioners for Foreign Missions (ABCFM), which learned of the supposed sad and godless plight of the Hawaiian people through returning sailors and especially through the few Hawaiians who had come to America to study.

The person most instrumental in bringing the missionaries to Hawaii was a young man named Opukahaia. He was an orphan befriended by a ship's captain and taken to New England, where he studied theology. Obsessed with the desire to return home and save his people from certain damnation, Opukahaia wrote accounts of life in Hawaii that were published and widely read. These accounts were directly responsible for the formation of the Pioneer Company to the Sandwich Islands Missions in 1819. Unfortunately, Opukahaia died in New England from typhus the year before they left.

"Civilizing" Hawaii

The first missionaries had the straightforward task of bringing the Hawaiians out of paganism and into Christianity and civilization. They met with terrible hostility—not from the natives, but from the sea captains and traders who were very happy with the open debauchery and wanton whoremongering that was status quo in the Hawaii of 1820. Many direct confrontations between these two factions even included the cannonading of missionaries' homes by American sea captains who were denied the customary visits of Island women, thanks to meddlesome "do-gooders." The most memorable of these incidents involved "Mad Jack" Percival, the captain of the USS *Dolphin,* who bombed a church in Kahaina to show his rancor. In actuality, the truth of the situation was much closer to the sentiments of James Jarves, who wrote, "The missionary was a far more useful and agreeable man than his Catholicism would indicate; and the trader was not so bad a man as the missionary would make him out to be." The missionaries' primary aim might have been conversion, but the most fortuitous by-product was education, which raised the consciousness of every Hawaiian, regardless of religious affiliation. In 40 short years Hawaii was considered a civilized nation well on its way into the modern world, and the American Board of Missions officially ended its support in 1863.

Non-Christians

By the turn of the century, both Shintoism and Buddhism, brought by the Japanese and Chinese, were firmly established in Hawaii. The first official Buddhist temple was Hongpa Hongwanji, established on Oahu in 1889. All the denominations of Buddhism account for 17% (170,000 parishioners) of the Islands' religious total, and there are about 50,000 Shintoists. The Hindu religion has perhaps 2,000 adherents, and about the same number of Jewish people live throughout Hawaii with only one synagogue, Temple Emanuel, on Oahu. The largest number of people in Hawaii (300,000) remain unaffiliated, and about 10,000 people are in new religious movements and lesser-known faiths such as Baha'i and Unitarianism.

CONDUCT

ILLEGAL DRUGS

The use and availability of illegal, controlled, and recreational drugs are about the same in Hawaii as throughout the rest of America. Cocaine constitutes the fastest growing recreational drug, and it's available on the streets of the main cities, especially Honolulu. Although most dealers are small-time, the drug is brought in by organized crime. The underworld here is mostly populated by men of Asian descent, and the Japanese *yakuza* is said recently to be displaying a heightened involvement in Hawaiian organized crime. Cocaine trafficking fans out from Honolulu.

A new drug menace hitting the streets is known as "ice." Ice is smokable methamphetamine that will wire a user for up to 24 hours. The high lasts longer, and is cheaper, than cocaine or its derivative, "crack." Users become quickly dependent, despondent, and violent because ice robs them of their sleep, along with their dignity. Its use is particularly prevalent among late-night workers. Many of the violent deaths in Honolulu have been linked to the growing use of ice. Not as prevalent as on Oahu, ice is making inroads onto the streets of Maui.

However, the main drug available and commonly used in Hawaii is marijuana, which is locally called *pakalolo.* There are also three varieties of psychoactive mushrooms that contain the hallucinogen psilocybin. They grow wild, but are considered illegal, controlled substances.

Pakalolo Growing

About 25 years ago, mostly *haole* hippies from the Mainland began growing pot in the more remote sections of the Islands, such as Puna on Hawaii and around Hana on Maui. They discovered what legitimate planters had known for 200 years: plant a broomstick in Hawaii, treat it right, and it'll grow. *Pakalolo,* after all, is only a weed, and it grows in Hawaii like wildfire. The locals quickly got into the act when they realized that they, too, could grow a "money tree." As a matter of fact, they began resenting the *haole* usurpers, and a quiet and sometimes dangerous feud has been going on ever since. Much is made of the viciousness of the backcountry "growers" of Hawaii. There are tales of booby traps and armed patrols guarding their plants in the hills, but mostly it's a cat-and-mouse game between the authorities and the growers. If you, as a tourist, are tramping about in the forest and happen upon someone's "patch," don't touch anything. Just back off and you'll be okay. Pot has the largest monetary turnover of any crop in the Islands, and as such, is now considered a major source of agricultural revenue.

There are all kinds of local names for pot in Hawaii, the most potent being "Kona Gold," "Puna Butter," and "Maui Wowie." These names are all becoming passe. Today the generic term for the best pot is "buds." It's possible that a dealer will approach you. Their normal technique is to stroll by, and in a barely audible whisper say, "Buds?"

Hawaiian *pakalolo* is sold slightly differently than on the Mainland. The dealers all seem to package it in those heat-sealed "Seal-a-Meal" plastic bags. The glory days are over, and many deals are rip-offs.

THEFT AND HASSLES

From the minute you sit behind the wheel of your rental car, you'll be warned about not leaving valuables unattended and locking your car up tighter than a drum. Signs warning about theft at most major tourist attractions help to fuel your paranoia. Many hotel rooms offer coin-operated safes, so you can lock your valuables away and be able to relax while getting sunburned. Stories abound about purse snatchings and surly locals who are just itching to give you a hard time. Well, they're all true to a degree, but Hawaii's reputation is much worse than the reality. In Hawaii you'll have to observe two golden laws: "if you look for trouble, you'll find it"; and, "a fool and his camera are soon parted."

Theft

The majority of theft in Hawaii is of the "sneak thief" variety. If you leave your hotel door unlocked, a camera sitting on the seat of your rental car, or valuables on your beach towel, you'll be inviting a very obliging thief to pad away with your stuff. You have to learn to take precautions, but they won't be anything like those employed in rougher areas like South America or Southeast Asia; just normal American precautions.

If you must walk alone at night, stay on the main streets in well-lit areas. Always lock your hotel door and windows and place valuable jewelry in the hotel safe. When you leave your hotel for the beach, there is absolutely no reason to carry all your traveler's checks and credit cards or a big wad of money. Just take what you'll need for drinks and lunch. If you're uptight about leaving money in your beach bag, stick it in your bathing suit or bikini. American money is just as negotiable if it is damp. Don't leave your camera or portable stereo on the beach unattended. Ask a person nearby to watch it for you while you go for a dip. Most people won't mind at all, and you can repay the favor.

While sightseeing in your shiny new rental car, which immediately brands you as a tourist, again, don't take more than what you'll need for the day. Why people leave a camera sitting on the seat of their car is a mystery! Many people lock valuables in the trunk, but remember that most good car thieves can "jimmy" it open as quickly as you can open it with your key. If you must, for some reason, leave camera or valuables in your car, lock them in the trunk or consider putting them under the hood. Thieves usually don't look there, and on most modern cars you can only pop the hood with a lever inside the car. It's not fail-safe, but it's worth a try.

Campers face special problems because their entire scene is open to thievery. Most campgrounds don't have any real security, but who, after all, wants to fence an old tent or a used sleeping bag? Many tents have zippers that can be secured with a small padlock. If you want to go trekking and are afraid to leave your gear in the campground, take a large green garbage bag with you. Transport your gear down the trail and then walk off through some thick brush. Put your gear in the garbage bag and bury it under leaves and other light camouflage. That's about as safe as you can be. You can also use a variation on this technique instead of leaving your valuables in your rental car.

Hassles

Another self-perpetuating myth about Hawaii is that "the natives are restless." An undeniable animosity exists between locals (especially those with some Hawaiian blood) and *haole*. Fortunately, this prejudice is directed mostly at the group and not at the individual. The locals are resentful of those *haole* who came, took their land, and relegated them to second-class citizenship. They realize that this is not the average tourist and they can tell what you are at a glance. Tourists usually are treated with understanding and are given a type of immunity. Besides, Hawaiians are still among the most friendly, giving, and understanding people on earth.

Haole who live in Hawaii might tell you stories of their children having trouble at school. They could even mention an unhappy situation at some schools called "beat-up-a-*haole*" day, and you might hear that if you're a *haole* it's not a matter of "if" you'll be beaten up, but "when." Truthfully, most of this depends upon your attitude and your sensitivity. The locals feel infringed upon, so don't fuel these feelings. If you're at a beach park and there is a group of local people in one area, don't crowd them. If you go into a local bar and you're the only one of your ethnic group in sight, you shouldn't have to be told to leave. Much of the hassle involves drinking. Booze brings out the worst prejudice on all sides. If you're invited to a beach party, and the local guys start getting drunk, make this your exit call. Don't wait until it's too late.

Most trouble seems to be directed toward white men. White women are mostly immune from being beaten up, but they have to beware of the violence of sexual abuse and rape. Although plenty of local women marry white men, it's not a good idea to try to pick up a local girl. If you're known in the area and have been properly introduced, that's another story. Also, women out for the night in bars or discos can be approached if they're not in the company of local guys. If you are with your bikini-clad girlfriend, and a bunch of local guys are, say, drinking beer at a beach park, don't go over and try to be friendly and ask, "What's up?" You, and especially your girlfriend, just might find out. Maintain your own dignity and self-respect by treating others with dignity and respect. Most times you'll reap what you sow.

BRIAN BARDWELL

OUT AND ABOUT

CAMPING AND HIKING

A major aspect of the "Maui experience" is found in the simple beauty of nature and the outdoors. Some visitors come to Maui to luxuriate at resorts and dine in fine restaurants, but everyone heads for the sand and surf, and most are captivated by the lush mountainous interior. What better way to savor this natural beauty than by hiking slowly through it or pitching a tent in the middle of it? Maui offers a full range of hiking and camping, and what's more, most of it is easily accessible and free. Camping facilities are located near many choice beaches and amid the most scenic areas of the island. They range in amenities from full-housekeeping cabins to primitive "hike-in" sites. Some restrictions to hiking apply because much of the land is privately owned, so you may require advance permission to hike. But plenty of public access trails along the coast and deep into the interior would fill the itineraries of even the most intrepid trekkers. If you enjoy the great outdoors on the Mainland, you'll be thrilled by these "mini-continents," where in one day you can go from the frosty summits of alpine wonderlands down into baking cactus-covered deserts and emerge through jungle foliage onto a sun-soaked subtropical shore.

Note: Descriptions of individual state parks, county beach parks, and Haleakala National Park, along with directions on how to get there, are given under "Sights" in the respective travel chapters.

HALEAKALA NATIONAL PARK

Camping at Haleakala National Park is free, but there is an automobile entrance fee of $4, with a senior-citizen discount. Permits are not needed to camp at Hosmer Grove, just a short drive from park headquarters, or at Kipahulu Campground along the coastal road 10 miles south of Hana. Camping is on a first-come, first-served basis, and there's an official three-day stay limit, but it's a loose count, especially at Kipahulu, which is almost always empty. The case is much different at the campsites located inside Haleakala Crater proper. On the floor of the crater are two primitive tenting campsites, one at Paliku on the east side and the other at Holua on the north rim. For these you'll need a wilderness permit from park headquarters. Because of ecological considerations, only 25 campers per night can stay at each site, and a three-night, four-day per month maximum stay is strictly enforced, with tenting allowed at any one site for only two consecutive nights. However, because of the strenuous hike involved, campsites are open most of the time. You must be totally self-sufficient, and equipped for cold-weather camping to be comfortable at these two sites.

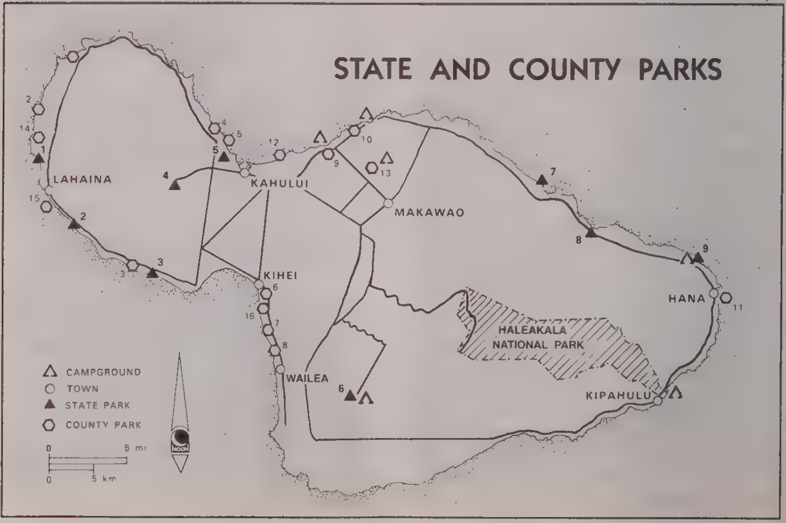
Also, Paliku, Holua, and another site at Kapalaoa on the south rim offer cabins. Fully self-contained with stoves, water, and nearby pit toilets, they can handle a maximum of 12 campers each. Cots are provided, but you must have your own warm bedding. The same maximum-stay limits apply as in the campgrounds. Staying at these cabins is at a premium—they're popular with visitors and residents alike. They're geared toward the group, with rates at $19 s, $23 d, $9 extra person (limit 12). To have a chance at getting a cabin you must make reservations, so write well in advance for complete information to: Haleakala National Park, P.O. Box 369, Makawao, HI 96768, or call 572-9306. For general information write: National Park Service, 300 Ala Moana Blvd., Honolulu, HI 96850, or call 546-7584.

STATE PARKS

There are nine state parks on Maui, managed by the Department of Land and Natural Resources through their Division of State Parks. These facilities include everything from historical sites to wildland parks accessible only by trail. Some are only for looking at, some are restricted to day use, and two of them have overnight camping. Poli Poli and Wainapanapa offer free tenting, and self-contained cabins are available on a sliding fee; reservations highly necessary. Permits are required at each, and RVs technically are not allowed.

Park Rules

Tent camping permits are free and good for a maximum stay of five nights at any one park. A permit to the same person for the same park is again available only after 30 days have elapsed. Campgrounds are open every day. You can



arrive after 2 p.m. and you should check out by 11 a.m. The minimum age for park permits is 18, and anyone under that age must be accompanied by an adult. Alcoholic beverages are prohibited, as is nude sunbathing. Plants and wildlife are protected, but reasonable amounts of fruits and seeds may be gathered for personal consumption. Fires are on cookstoves or in designated pits only. Dogs and other pets must be under control at all times and are not permitted to run around unleashed. Hunting and freshwater fishing are allowed in season and only with a license, but ocean fishing is permitted, unless prohibited by posting. Permits are required for certain trails, so check at the state parks office.

Cabins And Shelters

Housekeeping cabins are available as indicated on the accompanying chart. As with camping, permits are required with the same five-day maximum stay. Reservations are absolutely necessary, especially at Wainapanapa, and a 50% deposit at time of confirmation is required. There's a three-day cancellation requirement for refunds, and payment is to be made in cash, money order, certified check, or personal check, the latter only if it's received 30 days before arrival so that cashing procedures are possible. The balance is due on date of arrival. Cabins are on a sliding scale of $10 single, $14 double, and about $5 for each person thereafter. These are completely furnished down to the utensils, with heaters for cold weather and private baths.

Permit-issuing Office

Permits can be reserved up to one year in advance, but you must confirm at least seven days prior to arrival by writing a timely letter including your name, address, phone number, number of persons in your party, type of permit requested, and duration of your stay. They can be picked up on arrival with proof of identification. Office hours are Mon.-Fri. 8 a.m.-4:15 p.m. Usually, tent camping permits are no problem to secure on the day you arrive, but reserving ensures you a space and alleviates anxiety. The permits are available from the Maui (Molokai also) Division of State Parks, 54 S. High St., Wailuku, HI 96793, tel. 243-5354; or write P.O. Box 1049 Wailuku, HI 96793.

COUNTY PARKS

There are 16 county parks scattered primarily along Maui's coastline, and because of their locations, they're generally referred to as **beach parks.** Most are for day use only, where visitors fish, swim, snorkel, surf, picnic, and sunbathe, but two have overnight camping. The rules governing use of these parks are just about the same as those for state parks. The main difference is that along with a use permit, county beach parks charge a fee for overnight use. Again, the differences between individual parks are too numerous to mention, but the majority have a central pavilion for cooking, restrooms, and cold-water showers, individual fire pits and picnic tables, with electricity usually only at the central pavilion. RVs are allowed to park in appropriate spaces. One safety point to consider is that beach parks are open to the general public and most are used with regularity. This means that quite a few people pass through, and your chances of encountering a hassle or running into a rip-off are slightly higher in beach parks.

Fees And Permits

The fees are quite reasonable at $3 per night per person, 50 cents for children, with no more than three consecutive nights at any park. To get a permit and pay your fees for use of a county beach park, either write in advance or visit the following issuing office (Mon.-Fri. 9 a.m. to 5 p.m.): Dept. of Parks and Recreation, Recreation Division, 1580 Kaahumanu Ave., (in the War Memorial Gym) Wailuku, HI 96793, tel. 243-7389.

HIKING

The hiking on Maui is excellent; most times you have the trails to yourself, and the wide possibility of hikes ranges from a family saunter to a strenuous trek. The trails are mostly on public lands with some crossing private property. With the latter, the more-established routes cause no problem, but for others you'll need special permission.

Haleakala Hikes

The most spectacular hikes on Maui are through Haleakala Crater's 30 miles of trail.

STATE PARKS

CODE NUMBER	PARK NAME	RESTROOMS	OVERLOOKS	PICNIC TABLES	OUTDOOR STOVES	DRINKING WATER	SWIMMING	SHELTERS	TENT CAMPING	CABINS	SHOWERS
1.	Wahikuli State Wayside	•		•	•	•	•	•			•
2.	Launiupoko State Wayside	•		•	•	•	•				•
3.	Papalaua State Wayside						•				
4.	Iao Valley State Park	•	•			•		•			
5.	Halekii-Pihana Heiau State Historical Monument		•								
6.	Polipoli Spring State Recreation Area	•		•	•	•			•	•	
7.	Kaumahina State Wayside	•	•	•	•	•					
8.	Puaa Kaa State Wayside	•		•	•	•	•	•			
9.	Waianapanapa State Park	•	•	•	•	•	•		•	•	•

COUNTY PARKS

CODE NUMBER	PARK NAME	RESTROOMS	OVERLOOKS	PICNIC TABLES	OUTDOOR STOVES	DRINKING WATER	SWIMMING	SHELTERS	TENT CAMPING	CABINS	SHOWERS
1.	D.T. Fleming	•		•		•	•				•
2.	Honokowai	•		•		•					•
3.	Ukumehame						•				
4.	Waihee	•		•	•	•					
5.	Waiehu										
6.	Mai Poina Oe Iau	•		•	•	•	•	•			•
7.	Kalama	•		•	•	•	•	•			•
8.	Kamaole	•					•				
9.	H. A. Baldwin	•		•	•	•	•	•	•		•
10.	Hookipa	•	•	•	•	•		•			•
11.	Hana Bay	•		•	•	•	•	•			•
12.	Kanaha	•		•	•	•	•	•			•
13.	Rainbow	•		•	•	•	•	•			
14.	Hanakaoo						•				
15.	Puamana						•				
16.	Kaonoulu	•		•	•	•	•				

Halemauu Trail is 10 miles long, beginning three miles up the mountain from park headquarters. It quickly winds down a switchback descending 1,400 feet to the crater floor. It passes Holua Cabin and goes six more miles to Paliku Cabin, offering expansive views of Koolau Gap along the way. A spur leads to Sliding Sands Trail with a short walk to the visitors center. This trail passes Silversword Loop and the Bottomless Pit, two attractions in the crater. **Sliding Sands Trail** might be considered the main trail, beginning from the visitors center at the summit and leading 10 miles over the crater floor to Paliku Cabin. It passes Kapalaoa Cabin en route and offers the best walk through the crater, with up-close views of cinder cones, lava flows, and unique vegetation. **Kaupo Gap Trail** begins at Paliku Cabin and descends rapidly through the Kaupo Gap, depositing you in the semi-ghost town of Kaupo. Below 4,000 feet the lava is rough and the vegetation thick. You pass through the private lands of the Kaupo Ranch along well-marked trails. Without a pick-up arranged at the end, this is a tough one because the hitching is scanty.

West Maui Trails

The most frequented trails on West Maui are at Iao Needle. From the parking area you can follow the **Tableland Trail** for two miles, giving you beautiful panoramas of Iao Valley as you steadily climb to the tableland above, or you can descend to the valley floor and follow Iao Stream to a series of small but secluded swimming holes. **Waihee Ridge Trail** is a three-mile trek leading up the windward slopes of the West Maui Mountains. Follow Rt. 34 around the backside to Maluhia Road and turn up it to the Boy Scout camp. From here the trail rises swiftly to 2,560 feet. The views of Waihee Gorge are spectacular. The **Waihee Trail** runs into this narrow valley. North of the town of Waihee turn left at the Oki Place road sign. Proceed as far as you are able to drive, park your car, and walk up along the flume. This level track takes you over two suspension foot bridges, through a bamboo forest, and under huge banyon trees until you reach the head dam. By crossing the river here, you can follow a smaller trail farther up the valley. **Kahakuloa Valley Trail** begins from this tiny forgotten fishing village on Maui's backside along Rt. 34. Start from the schoolhouse, passing burial caves and old terraced agricultural sites. Fruit trees line the way to trails ending two miles above the town.

Kula And Upcountry Trails

Most of these trails form a network through and around Poli Poli State Park. **Redwood Trail,** 1.7 miles, passes through a magnificent stand of redwoods, past the ranger station and down to an old Civilian Conservation Corps camp where there's a rough old shelter. **Tie Trail,** one-half mile, joins Redwood Trail with **Plum Trail,** so named because of its numerous plum trees, which bear during the summer. **Skyline Trail,** 6.5 miles, starts atop Haleakala at 9,750 feet, passing through the southwest rift and eventually joining the **Haleakala Ridge Trail,** 1.6 miles, at the 6,500-foot level, then descends through a series of switchbacks. You can join with the Plum Trail or continue to the shelter at the end. Both the Skyline and Ridge trails offer superb vistas of Maui.

Others throughout the area include: **Poli Poli,** .6 miles, passing through the famous forests of the area; **Boundary Trail,** four miles, leading from the Kula Forest Reserve to the ranger's cabin, passing numerous gulches still supporting

Enjoy some of the world's unique landscapes hiking the trails of Haleakala.

native trees and shrubs; **Waiohuli Trail** descending the mountain to join Boundary Trail and overlooking Keokea and Kihei with a shelter at the end; **Waiakoa Trail,** seven miles, beginning at the Kula Forest Reserve Access Road. It ascends Haleakala to the 7,800-foot level and then descends through a series of switchbacks, covering rugged territory and passing a natural cave shelter. It eventually meets up with the three-mile **Waiakoa Loop Trail.** All of these trails offer intimate forest views of native and introduced trees, and breathtaking views of the Maui coastline far below.

Coastal Trails

Along Maui's southernmost tip the **King's Highway Coastal Trail,** 5.5 miles, leads from La Perouse Bay through the rugged and desolate lava flow of 1790, the time of Maui's last volcanic eruption. Kihei Road leading to the trail gets extremely rugged past La Perouse and should not be attempted by car, but is easy on foot. It leads over smooth stepping stones that were at one time trudged by royal tax collectors. The trail heads inland and passes many ancient Hawaiian stone walls and stone foundation sites. Spur trails lead down to the sea, including an overview of Cape Hanamanioa and its Coast Guard lighthouse. The trail eventually ends at private land. **Hana Wainapanapa Coastal Trail,** three miles, is at the opposite side of East Maui. You start from Wainapanapa State Park or from a gravel road near Hana Bay and again you follow the flat, laid stones of the "King's Highway." The trail is well maintained but fairly rugged due to lava and cinders. You pass natural arches, a string of *heiau,* blowholes, and caves. The vegetation is lush, and long fingers of black lava stretch out into cobalt-blue waters.

Hiking Tour

This special Maui tour is a one-man show operated by an extraordinary man. **Hike Maui,** P.O. Box 330969, Kahului, Maui, HI 96733 (tel. 879-5270), as its name implies, offers walking tours to Maui's best scenic areas accompanied by Ken Schmitt, a professional nature guide. Ken has dedicated years to hiking Maui and has accumulated an unbelievable amount of knowledge about this awesome island. He's proficient in Maui archaeology, botany, geology, anthropology, zoology, history, oceanography, and ancient Hawaiian cosmology. Moreover, he is a man of dynamic and gracious spirit who has tuned in to the soul of Maui. He hikes every day and is superbly fit, but will tailor his hikes for anyone, though good physical conditioning is essential. Ken's hikes are actually workshops in Maui's natural history. As you walk along, Ken imparts his knowledge but he never seems to intrude on the beauty of the site itself.

Ken Schmitt

His hikes require a minimum of two people and a maximum of six. He offers gourmet breakfasts, lunches, and snacks with an emphasis on natural health foods. All special equipment, including snorkel gear and camping gear is provided. His hikes take in sights from Hana to West Maui and to the summit of Haleakala, and range from the moderate to the hardy ability level. Half-day hikes last about five hours and all-day hikes go for at least 12 hours. The rates vary from $75 (about half for children) to $110. By special arrangement, overnighters can be arranged with prices quoted upon request. A day with Ken Schmitt is a classic outdoor experience. Don't miss it!

EQUIPMENT, INFORMATION, AND SAFETY

Camping And Hiking Equipment

Like everything else you take to Maui, your camping and hiking equipment should be lightweight and durable. Size and weight should not cause a problem with baggage requirements on airlines: if it does, it's a tip-off that you're hauling too much. One odd luggage consideration you might make is to bring along a small **styrofoam cooler** packed with equipment. Exchange these for food items when you get to Hawaii; if you intend to car-camp successfully and keep food prices down, you'll definitely need a cooler. You can also buy one on arrival for only a few dollars. You'll need a lightweight **tent,** preferably with a rainfly and a sewn-in floor. This will save you from getting wet and miserable, and will keep out mosquitoes, cockroaches, ants, and the few stinging insects on Maui. In Haleakala Crater, where you can expect cold and wind, a tent is a must; in fact you won't be allowed to camp without one.

Sleeping bags are a good idea, although you can get along at sea level with only a blanket. Down-filled bags are necessary for Haleakala—you'll freeze without one. **Campstoves** are needed because there's very little wood in some volcanic areas, it's often wet in the deep forest, and open fires are often prohibited. If you'll be car-camping, take along a multi-burner stove, and for trekking, a backpacker's stove will be necessary. The grills found only at some campgrounds are popular with many families that go often to the beach parks for an open-air dinner. You can buy a very inexpensive charcoal grill at many variety stores throughout Maui. It's a great idea to take along a **lantern.** This will give added safety for car-campers. Definitely take a **flashlight,** replacement batteries, and a few small **candles.** A complete **first-aid kit** can mean the difference between life and death, and is worth the extra bulk. Hikers, especially those leaving the coastal areas, should take rain gear, a plastic ground cloth, utility knife, compass, safety whistle, mess kit, water purification tablets, canteen, nylon twine, and waterproof matches. You can find plenty of stores that sell, and a few that rent, camping equipment. A good one, **Maui Expedition,** at 87 S. Puunene, Kahului, tel. 871-8787, open weekdays 8 a.m.-6 p.m., Saturday until 4 p.m., is owned and operated by Larry and Barbara Conrad. In this full-service sporting goods store you can get anything from a sleeping bag to hunting supplies. Rental gear is top-notch name brands like Kelty and North Face, and includes sleeping bags, frame backpacks, and tents. Rates are daily, weekly, and weekend with reductions for weekend or longer stays. Maui Expedition is also the official dealer of **United States Geological Survey Maps.** For others, see the Yellow Pages under "Camping Equipment" and "Sporting Goods Dealers."

Safety

There are two things on Maui that you must keep your eye on to remain safe: humans and nature. The general rule is: the farther you get away from towns, the safer you'll be from human-induced hassles. If possible, don't hike or camp alone, especially if you're a woman. Don't leave your valuables in your tent, and always carry your money, papers, and camera with you. (See "Theft and Hassles.") Don't tempt the locals by being overly friendly or unfriendly, and make yourself scarce if they're drinking. While hiking, remember that many trails are well maintained, but trailhead markers are often missing. The trails themselves can be muddy, which can make them treacherously slippery and knee-deep. Always bring food because you cannot, in most cases, forage from the land. Water in most streams is biologically polluted and will give you bad stomach problems if you drink it without purifying it first, either through boiling or with tablets. For your part, please don't use the streams as a toilet.

Precautions

Always tell a ranger or official of your hiking intentions. Supply an itinerary and your expected route, then stick to it. Twilight is short in the Islands, and night sets in rapidly. In June sunrise and sunset are around 6 a.m. and 7 p.m.; in December these occur at 7 a.m. and 6 p.m. If you become lost at night, stay put, light a fire if possible, and stay as dry as you can. Hawaii is made of volcanic rock, which is brittle and crumbly. Never attempt to climb steep *pali* (cliffs). Every year people are stranded and fatalities have occurred. If lost, walk on ridges and avoid the gulches, which have more obstacles and make it harder for rescuers to spot you. Be careful of elevation sickness, especially on Haleakala. The best cure is to head down as soon and as quickly as possible.

Heat can cause you to lose water and salt. If you become woozy or weak, rest, take salt, and drink water as you need it. Remember, it takes much more water to restore a dehydrated person; take small frequent sips. Be mindful of flash floods. Small creeks can turn into raging torrents with upland rains. Never camp in a dry creek bed. Fog is only encountered at the 1,500- to 5,000-foot level, but be careful of disorientation. Generally, stay within your limits, be careful, and enjoy yourself.

Helpful Departments, Organizations, Etc.

The following will be helpful in providing trail maps, accessibility information, hunting and fishing regulations, and general forest rules. Write to the Dept. of Land and Natural Resources, Division of Forestry and Wildlife, 1151 Punchbowl St., Honolulu, HI 96813, tel. 548-2861. Their "Maui Recreation Map" is excellent and free. The following organizations can provide general information on wildlife, conservation, and organized hiking trips although they are not based on Maui: Hawaiian Trail and Mountain Club, P.O. Box 2238, Honolulu, HI 96804; Hawaiian Audubon Society, P.O. Box 22832, Honolulu, HI 96822; Sierra Club, 1212 University Ave., Honolulu, HI 96826, tel. 946-8494.

For a well-written and detailed **hiking guide** complete with maps, check out *Maui Trails* by Kathy Morey (also Kauai, Big Island, and Oahu), published by Wilderness Press, 2440 Bancroft Way, Berkeley, CA 94704.

Note: For organizations offering ecologically sound tours to/in Hawaii, see "Getting There" and "Getting Around" in the main introduction.

Topographical And Nautical Charts

For in-depth topographical maps, write U.S. Geological Survey, Federal Center, Denver, CO 80225. In Hawaii, a wide range of topographical maps can be purchased at Trans-Pacific Instrument Co., 1406 Colburn St., Honolulu, HI 96817, tel. 841-7538. For nautical charts, write National Ocean Survey, Riverdale, MD 20240.

SPORTS AND RECREATION

Maui won't let you down when you want to go outside and play. More than just a giant sandbox for big kids, its beaches and surf are warm and inviting, and there are all sorts of water sports from scuba diving to parasailing. You can fish, hunt, camp, or indulge yourself in golf or tennis to your heart's content. The hiking is marvelous and the horseback riding on Haleakala is some of the most exciting in the world. The information offered in this chapter is merely an overview to let you know what's available. Specific areas are covered in the travel sections. Have fun!

Note: You can book most of the following through "activity centers." Please see "Sightseeing Tours" under "Getting Around" for sail boats and charters that may also offer other activities such as snorkeling and scuba.

BEACHES AND PARKS

Since the island is blessed with 150 miles of coastline, over 32 of which are wonderful beaches, your biggest problem is to choose which one you'll grace with your presence. The following should help you choose just where you'd like to romp about. But before you romp, pick up and read the brochure *Maui Beach Safety Tips* by the American Red Cross.

Southwest Maui Beaches

The most plentiful and best beaches for swimming and sunbathing are on the south coast of West Maui, strung along 18 glorious miles from Kapalua to Olowalu. For an all-purpose beach you can't beat **Kapalua Beach** (Fleming Beach) on Maui's western tip. It has everything: safe surf (except in winter), great swimming, snorkeling, and bodysurfing in a first-class, family-oriented area. Then comes the Kaanapali beaches along Rt. 30, bordered by the hotels and condos. All are open to the public and "rights of way" pass just along hotel grounds. **Black Rock** at the Sheraton is the best for snorkeling. Just southeast and northwest of Lahaina are **Lahaina Beach,** convenient but not private; **Launiupoko and Puamana waysides** have only fair swimming, but great views and grassy beaches. **Olowalu** has very good swimming beaches just across from the General Store, and **Papalaua Wayside** offers seclusion on a narrow beach fringed by *kiawe* trees that surround tiny patches of white sand.

Kihei And Wailea Beaches

The 10 miles stretching from the southwest end of Kihei to Wailea are dotted with beaches that range from poor to excellent. **Maalaea** and **Kealia** beaches extend for miles from Maalaea to Kihei. These are excellent for walking, windsurfing, and enjoying the view, but little else. **Kamaole Beach Parks I, II,** and **III** are at the east end of Kihei. Top-notch beaches, they have it all—swimming, snorkeling, and safety. **Keawakapu** is more of the same. Then come the great little beaches of Wailea, that get more secluded as you head east: **Mokapu, Ulua, Wailea,** and **Polo.** All are surrounded by the picture-perfect hotels of Wailea and all have public access. **Makena Beach,** down an unpaved road east from Wailea, is very special. It's one of the island's best beaches. At one time, alternative people made Makena a haven and it still attracts free-spirited souls. There's nude bathing here in secluded coves, unofficial camping, and freedom. It gets the highest compliment when locals, and those staying at hotels and condos around Maui, come here to enjoy themselves.

Wailuku And Kahului

Poor ugly ducklings! These are shallow, unattractive beaches in both towns and no one spends any time there. However, **Kanaha Beach** between Kahului and the airport isn't bad at all. **Baldwin Beach Park** has a reputation for hostile locals protecting their turf, but the beach is good and you won't be hassled if you "live and let live." **Hookipa Beach** just west of Paia isn't good for the average swimmer but it is the "sailboarding capital" of Hawaii, and you should visit here just to see the exciting, colorful spectacle of people skipping over the ocean with bright sails.

Hana Beaches

Everything about Hana is heavenly, including its beaches. There's **Red Sand Beach,** almost too pretty to be real. **Wainapanapa** is surrounded by the state park and good for swimming and snorkeling, even providing a legendary cave whose waters turn blood red. **Hana Bay** is well protected and safe for swimming. Farther along at **Oheo Stream** (Seven Sacred Pools) you'll find the paradise you've been searching for—gorgeous freshwater pools at the base of wispy waterfalls and fronted by a tremendous sea of pounding surf only a few yards away.

Freshwater Swimming

The best place for swimming is in various stream pools on the road to Hana. One of the very best is **Twin Falls,** up a short trail from Hoolawa Bridge. **Helio's Grave** is another good swimming spot between Hana and Oheo Stream, which are excellent themselves, especially the upper pools. Also, you can take a refreshing dip at Iao Valley Stream when you visit Iao Needle or in the next valley north in Waihee Stream.

SNORKELING AND SCUBA

Maui is as beautiful from under the waves as it is above. There is world-class snorkeling and diving at many coral reefs and beds surrounding the island. You'll find the best, coincidentally, just where the best beaches are: mainly from Kihei to Makena, up around Napili Bay and especially from Olowalu to Lahaina. Backside Maui is great (but mostly for experts), and for a total thrill, try diving Molokini, the submerged volcano, just peeking above the waves and designated a Marine Life Conservation District.

Great Underwater Spots

These are some of the best on Maui, but there are plenty more (see "Sights" in individual chapters). Use the same caution when scuba diving or snorkeling as when swimming. Be mindful of currents. It's generally safer to enter the water in the center of a bay than at the sides where rips are more likely to occur. The following sites are suitable for beginners to intermediates: on Maui's western tip **Honolua Bay,** a Marine Life Conservation District; nearby **Mokuleia Bay,** known as "Slaughterhouse," but gentle; Napili Bay for usually good and safe conditions; in Kaanapali you'll enjoy **Black Rock** at the Sheraton Hotel; at **Olowalu,** the ocean is very gentle with plenty to see; also try **Kamaole Parks II** and **III** in Kihei, and **Ulua, Polo,** and **Wailea** beaches in Wailea. On the windward side **Baldwin Beach Park** in Paia and **Wainapanapa State Park** near Hana are both generally good. Under no circumstances should you miss taking a boat out to Molokini. It's worth every penny!

For **scuba divers,** there are underwater caves at **Nahuna** ("Five Graves") **Point** between Wailea and Makena, great diving at Molokini, magnificent caves out at the **Lanai Cathedrals,** and a sunken Navy sub, the USS *Bluegill,* to explore. Advanced divers *only* should attempt the backside of West Maui, the Seven Sacred Pools, and beyond Pu'uiki Island in Hana Bay.

Equipment

Sometimes condos and hotels have snorkeling equipment free for their guests, but if you have to rent it, don't do it from a hotel or condo; go to a dive shop where it's much cheaper. Expect to spend $5-7 a day for mask, fins, and snorkel. One of the best snorkel deals is through **Snorkel Bob's,** tel. 879-7449 Kihei, 661-4421 Lahaina, or 669-9603 Napili. Old Snorkel Bob will dispense info and full snorkel gear for only $15 weekly, which you can return on a neighbor island, if you'll be heading that way before the week is up. **A & B Rentals and Sportswear,** in Honokowai in Da Rose Mall at 3481 Lower Honoapiilani Hwy., tel. 669-0027, open daily 9 a.m.-5 p.m., rents snorkel gear for $2.50 per day, and $10 per week.

Scuba divers can rent gear for about $40 from most shops. All the shops listed below rent snorkel gear as well. In Lahaina rent from: **Lahaina Divers,** tel. 667-7496, at 710 Front St., one of the best all-around shops/schools on Maui; **Dive Maui,** Lahaina Market Place, tel. 667-2080; **Hawaiian Reef Divers,** at 156 Lahainaluna Rd., tel. 667-7647, rent snorkel sets for $2 per day, offer good instruction, and can arrange a reasonably priced snorkel/sail to Molokini/Lanai; **Capt. Nemo's Emporium,** 150 Dickenson, tel. 661-5555 or (800) 367-8088 mainland; **Fun Rentals of Maui,** at 193 Lahainaluna Rd., tel. 661-3053, rents snorkel sets, $2.50 for 24 hours, or $12 per week. They even rent needed miscellaneous items like binoculars and baby joggers for those parents who wish to stay fit.

In Kihei all-around dive shops are **Maui Dive Shop,** Azeka Pl., tel. 879-3388 (other locations see "Snorkel and Scuba Excursions"); **Dive and Sea Center,** 1975 S. Kihei Rd., tel. 874-1952; and **Molokini Divers,** at 1993 S. Kihei Rd., tel. 879-0055. You might also consider renting an underwater camera. Expect to spend $15-20, including film.

Note: Also see "Shopping" in individual travel chapters for rental equipment in that area.

Scuba Certification

A number of Maui companies take you from your first dive to PADI, NAUI, or NASDS certification. Prices range from $50 for a quickie refresher dive up to around $350 for a four- to five-day certification course. Courses or arrangements can be made with any of the dive shops listed above or with **Ocean Activities Center,** tel. 879-4485; **Beach Activities of Maui,** tel. 661-5500; **The Dive and Sea Center,** tel. 874-1952; **Destination Pacific,** tel. 874-0305; **Maui Dive Shop,** tel. 879-3388; **Aquatic Charters,** tel. 879-0976; **Hawaiian Reef Divers,** at 156 Lahainaluna Rd., tel. 667-7647; **Capt. Nemo's,** tel. 661-5555.

Snorkel And Scuba Excursions

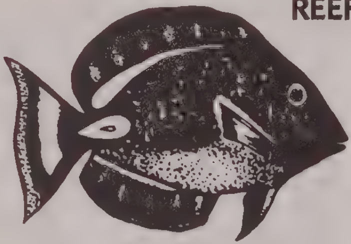
Many boats will take you out snorkeling or diving. Prices range from $30 (half day, four hours) to $60 (full day, eight hours) for a snorkeling adventure, and from $50 to $80 for scuba diving. Check "Ocean Tours" in "Getting Around" for many of the boats that do it all, from deep-sea fishing to moonlight cruises. All of the "activities centers" can arrange these excursions for no extra charge; check "Sightseeing Tours" in "Getting Around" for names and numbers.

Mike Severns, tel. 879-6596, is one of the most experienced and respected divers on Maui. As a marine scientist/explorer, he is extremely knowledgeable about Maui both above and below the waves. Mike has his own boat and accepts both beginning and advanced divers. Diving with Mike is an extraordinary educational experience.

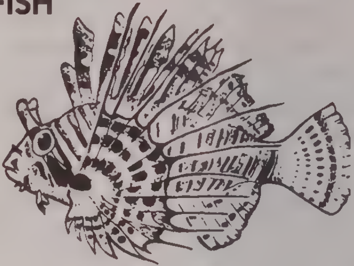
The Dive and Sea Center, 1975 S. Kihei Rd., tel. 874-1952, open daily 7 a.m.-5 p.m., and until noon on Sunday, is a full-service dive shop offering scuba dives, four-day certification classes for $250, air refills, equipment rentals (scuba gear $19.95 per day, snorkel gear $5 per day), and dive/snorkel trips tc Molokini Crater (snorkelers $49, one tank beginner dive $80) on a six-passenger Mako boat so that you are given individual attention and full value for the money.

The **Maui Dive Shop,** at Azeka !! Shopping Center along S. Kihei Road, tel. 879-3388 (call for other locations and phone numbers) is a full-service water sports store that also operates snorkel ($49) and scuba dives ($85 two tanks) to Molokini Crater and the south shore, departing daily at 7 a.m. and 10 a.m., aboard either the *India Express,* or the *Kanapihi.*

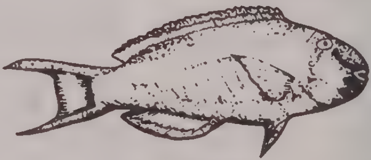
REEF FISH



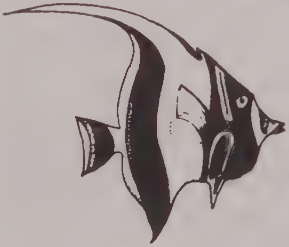
Achilles tang (pāku`iku`i)



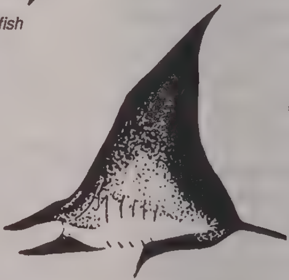
Hawaiian lionfish



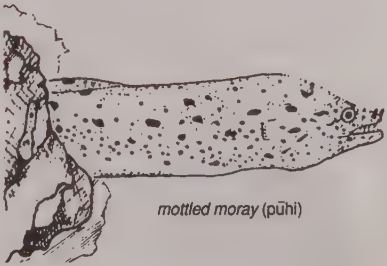
red-lipped parrotfish



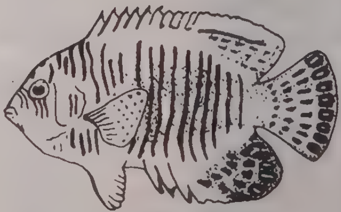
Moorish idol



manta ray

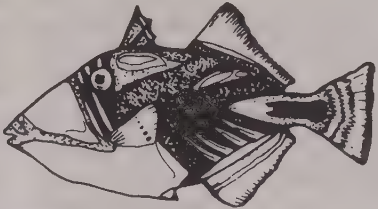


mottled moray (pūhi)

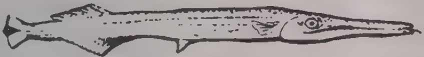


Potter's angelfish

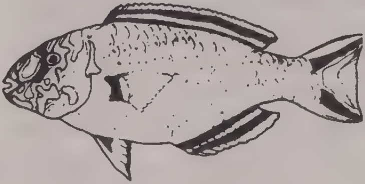
MORE REEF FISH



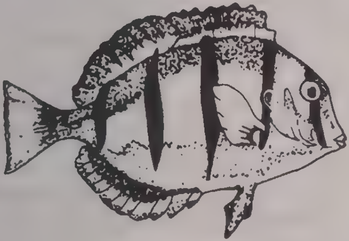
lagoon humu



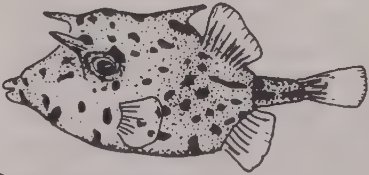
trumpetfish



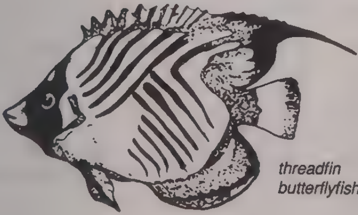
uhu



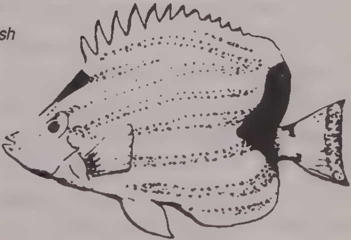
convict tang (manini)



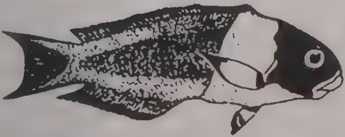
blue-spotted cowfish



threadfin butterflyfish



bluestripe butterflyfish



saddleback wrasse (hīnālea lau-wili)

For a magnificent day of sailing, exploring, and snorkeling, you can't beat **Trilogy Excursions,** tel. 661-4743, whose sleek catamarans leave Lahaina Harbor for a day trip to Lanai. For complete details see "Sightseeing Tours" under "Getting Around."

Captain Nemo's Emporium, tel. (800) 367-8088 Mainland or 661-5555 in Hawaii, located at 150 Dickenson Street, is owned and operated by an excellent diver, Lynn Palmer. She is actively concientious about understanding and preserving the ecology of Hawaii. Nemo's offers certification classes, three-day open water $169; beach dives $59; and night dives $59. This full-service scuba/snorkel store's daily rental rates (weekly discounts) are: $25 scuba; $2.50 snorkel; and boogie boards $4. Captain Nemo's is an excellent booking agency for everything from helicopters to scuba trips (their specialty), with a complete repair facility and air fill station for those already certified.

Hawaiian Reef Divers, at 156 Lahainaluna Rd., tel. 667-7647, offer a snorkel trip to Lanai or Molokini Crater (alternating days) for $49, or a scuba dive (one tank $55, two tanks $75, introductory dive $69) including a continental breakfast, picnic lunch, free snorkel map, and all the equipment. For departures to Molokini check-in is at 6:30 a.m., with a return about 1 p.m., to Lanai check-in is at 7:30 a.m., with a return about 2 p.m. Four-day scuba certification courses run about $249-299.

Lahaina Divers, at 710 Front St., Lahaina, tel. 667-7496, offer a scuba ($75 one tank) or snorkeling ($45) experience to Lanai that includes all gear and a light lunch. They also offer a scuba certification course and night dive.

With a name like **Chuck Thorne,** what else can you expect but a world-class athlete of some kind? Well, Chuck is a diver who lives on Maui. He's written *The Divers' Guide to Maui,* the definitive book on all the best dive/snorkel spots on the island. Chuck has a one-man operation, so unfortunately he must limit his leadership and instruction to advanced divers only. People have been known to cancel flights home to dive with Chuck, and he receives the highest accolades from other water people. Some feel that Chuck is Maui's "Rambo" diver. He's a no-nonsense kind of guy who's out to show you some great spots, but never forgets about safety first. He'll arrive in a pickup truck, oftentimes with ladders on the roof. These might come in handy later when he drives you to a remote area and you've got to climb down the cliff to get to the dive spot. No pencil-necked wimps! You can buy his book at many outlets or write: Maui Dive Guide, P.O. Box 1461, Kahului, HI 96732.

For a pure snorkeling adventure besides those offered by the dive shops and tour boats above, try **Snorkel Maui,** tel. 572-8437, with Ann Fielding, the naturalist author of *Hawaiian Reefs and Tide Pools,* and her newest book *Underwater Guide To Maui,* which details many of the invertebrates and reef fish that you will encounter on one of her fantastic dives. Ms. Fielding will instruct you in snorkeling and in the natural history and biology of what you'll be seeing below the waves. She tailors the dive to fit the participants, and does scuba as well. A basic snorkel dive, about two hours, costs $40.

Snuba

No, that's not a typo. Snuba is half snorkeling and half scuba diving. You have a regulator, weight belt, mask, and flippers, and you're tethered to scuba tanks that float 20 feet above you on a sea-sled. The idea is that many people become anxious diving under the waves encumbered by tanks and all the scuba apparatus. Snuba frees you. You would think that being tethered to the sled would slow you down, but actually you're sleeker and can make better time than a normal scuba diver. If you would like to start diving, this is a wonderful and easy way to begin. Try **The Four Winds,** tel. 879-8188, a snorkel-dive boat that goes to Molokini Crater and is the only outfit offering Snuba on Maui at this time.

Note: For **kayaking, rafting, whalewatching, etc.,** see "Ocean Tours" under "Getting Around."

MORE WATER SPORTS

Bodysurfing

All you need are the right waves, conditions, and ocean bottom to have a ball bodysurfing. Always check conditions first as bodysurfing has led to some very serious neck and back injuries for the ill-prepared. The following are some decent areas: Ulua, Wailea, Polo, or Makena beaches, the north end of Kamaole Beach Park I in Kihei, Napili Bay, and Baldwin Park.

Surfing and Boogie Boarding

For good surfing beaches try: Lower Paia Park, Napili Bay, Baldwin Park, Maalaea, and Hookipa beaches. The **Maui Surfing School** offers lessons at the beach just southeast of Lahaina Harbor. Call 877-8811 and ask for Andrea Thomas. Specializing in "beginners and cowards," they guarantee results after one lesson. **Kaanapali Windsurfing** in Kaanapali, tel. 667-1964, also offers lessons.

Fun Rentals of Maui, at 193 Lahainaluna Rd., Lahaina, tel. 661-3053, open daily 8:30 a.m.-5 p.m., Sunday until 3 p.m., rents **skim boards** $12 per day and **surfboards** $20 per day with weekly discounts available.

Hawaiian Reef Divers, at 156 Lahainaluna Rd., tel. 667-7647, rents boogie boards at $3 per day.

Snorkel Bob's, at 161 Lahainaluna Rd., tel. 661-4421, rents boogie boards at $13 per day or $26 per week, and their advice, whether you need it or not, is always plentiful and free.

A & B Rentals and Sportswear, in Honokowai in Da Rose Mall at 3481 Lower Honoapiilani Hwy., tel. 669-0027, open daily 9 a.m.-5 p.m., rents boogie boards, surfboards, and even fishing poles per day or week for reasonable rates.

Sailing/Boating

The most popular day sails are from Maui to Molokai or Lanai (fully discussed in "Ocean Tours" in "Getting Around"). Your basic half-day snorkel and swim sail will be $50. For serious sailors, some top-notch boats in Lahaina and Maalaea harbors are open for lengthy charters. Try: **Alihilani Yacht Charters,** tel. 871-1156; **Scotch Mist Sailing Charters,** tel. 661-0368; **SeaEscape U-Drive Boat Rental,** tel. 879-3721; **Island Sports Rental,** tel. 667-0449; or **Lavengro,** tel. 879-8188, at Maalaea Harbor.

For more **kayaking** and **rafting** alternatives, see "Unique Ocean Tours" in the "Getting Around" section.

Sailboarding: Windsurfing

This is one of the world's newest sports, and unlike surfing, which tends to be male-dominated, women, too, are excellent at sailboarding. Hookipa Beach, just east of Paia, is the "sailboarding capital of the world," and the **O'Neill International Championship** is held here every year in March and April. Kanaha Beach Park, in nearby Kahului, has perfect, gentle winds and waves for learning the sport, and Kealia Beach in Kihei is the choice of many. Summer is best for windsurfing because of the characteristics of the winds. Mornings are good for the novice as winds are lighter. As winds pick up in the afternoon the more advanced board riders hit the water. Any sailboard shop will point you in the right direction for location and gear according to your skill level.

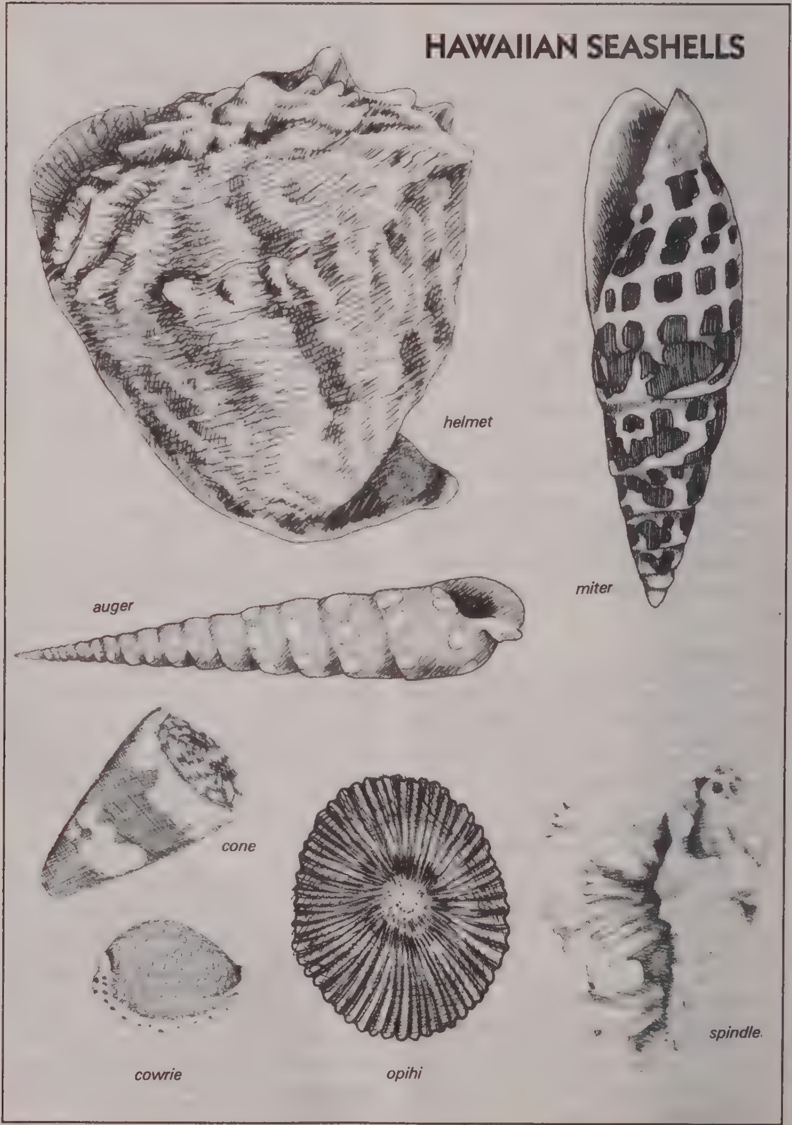
To rent boards and to take instructions, try: **Sailboards Maui,** 430 Alamaha, Suite 103, Kahului, tel. 871-7954; and **Kaanapali Windsurfing School,** tel. 667-1964. Also check the **Maui Windsurfing Company,** tel. 877-4816 or (800) 872-0999. They have rentals from $45 a day to $495 for three weeks, and lessons for about $60. Remember—start with a big board and a small sail! Take lessons to save time and energy.

THRILL CRAFT

A recent controversy has focused on what has been called "thrill craft." Usually this refers to jet-skis, water-skiing boats, speed boats, parasailing, and even sailboards. The feeling among conservationists is that these craft disturb humans, and during whale season disturb the whales that come to nest in the rather small Lahaina Roads. This is definitely a case of "one man's pleasure is another man's poison." On March 31, 1991 a law was passed that bans these type of crafts from operating in west and south Maui waters during whale season, from December 15th through May 15th.

Parasailing

If you've ever wanted to soar like an eagle, here's your chance with no prior experience necessary. Basically a parasail is a parachute tethered to a speed boat. And away we go! **Lahaina Parasail,** tel. 661-4887, located in downtown Lahaina on the south end of the breakwater, is a family-run business that was the first of its kind on Maui. These folks know what they're doing and have taken tens of thousands of people aloft on their thrill-of-a-lifetime ride. The most dangerous part, according to the crew, is getting in and out of



HAWAIIAN SEASHELLS

helmet
miter
auger
cone
cowrie
opihi
spindle

DIANA LASICH-HARPER

the shuttle boat that takes you to the floating platform about 1,000 yards offshore from where you take off. Awaiting you is a power boat with special harness attached to a parachute. You're put in a life vest, and strapped to the harness that forms a cradle upon which you sit while aloft. Make sure, once you're up, to pull the cradle as far under your thighs as you can. It's much more comfortable. Don't be afraid to loosen your steel grip on the guide ropes because that's not what's holding you anyway. In the air, you are as free as a bird and the unique view is phenomenal. You don't have time to fret about going up. The boat revs and you're airborne almost immediately. Once up, the feeling is very secure. The technology is simple, straightforward, and safe. Relax and have a ball. Cost is $48 for this eight- to 10-minute joy ride.

Other companies include **West Maui Parasail,** tel. 661-4060; **UFO Parasail,** tel. 661-7UFO; **Para-Sail Hawaii,** tel. 661-5322.

Jet-skiing

To try this exciting sport, contact: **Kaanapali Jet Ski,** at Whaler's Village, tel. 667-7851; **Jammin Jet Skis,** in Kihei at 879-6662, with rates from $30 to $60, seasonal prices for the use of Kawasakis or Yamaha Wave Runners.

Water-skiing

Kaanapali Water Skiing, tel. 661-3324, can arrange an outing with lessons. Another is **Lahaina Water Ski,** tel. 661-5988, with professional instructors and a wide range of equipment.

HORSEBACK RIDING

Those who love sightseeing from the back of a horse are in for a big treat on Maui. Stables dot the island, so you have a choice of terrain for your trail ride: a breathtaking ride through Haleakala Crater, or a backwoods ride out at the Seven Sacred Pools. Unfortunately, none of this comes cheap. In comparison, a bale of alfalfa, which goes for under $5 on the Mainland, fetches $18-22 on Maui. If you plan to do some serious riding, it's advisable to bring jeans (jogging suit bottoms will do) and a pair of boots, or at least jogging shoes.

The Rainbow Ranch

The Rainbow Ranch is operated by Kimo Harlacher and his top hands. You'll have your choice of rides: beginners ride daily at 9 a.m., $30, gentle horses; sunset, mountain, pineapple field, and extended rides for experienced riders, $45-65; The West Maui Adventure, $55 for two hours, runs through the foothills of the mountains; picnic rides (bring your own) depart at 10 a.m. and return at 1 p.m., $50. No dress code, but long pants and close-toed shoes required. Rainbow Ranch, P.O. Box 10066, Lahaina, HI 96761, tel. 669-4991, is located at mile-marker 29 along Rt. 30 toward Kapalua.

Makena Stables

Makena Stables, tel. 879-0244, is located just past Polo Beach in Wailea on Old Makena Road; owners Helaine and Pat Borge will take you on a 2½-hour ride through low-elevation rangeland, lava flows, and along the mountain trails of Ulupalakua Ranch.

Haleakala And Environs

A few Upcountry companies offer trail rides through the crater or over the mountain. Wear *warm* clothes! Here are some of the best: **Charley's Trailride and Pack Trips** takes you on day trips or overnight camping atop Haleakala, arranging for cabins and supplying all meals. Run by Charles Aki, c/o Kaupo Store, Hana, HI 96713, tel. 248-8209, rates on rides of more than two people (rates for only two people are higher) are: $150 per person per night, which includes food and cabin fees or camping equipment if a campsite is used; $125 per night without food included. Meet at Charley's residence in Kaupo for a 9 a.m. departure, early reservations required, along with $75 deposit well in advance. A hat, warm clothing, rain ponchos, and boots are recommended for all rides.

Pony Express Tours offers Maui's only trail rides into Haleakala crater; full day $123, partial day $98, lunch provided. One- and two-hour rides ($25 and $45 respectively) are also offered across private ranch land high on the slope of this volcanic mountain. Contact Pony Express Tours, P.O. Box 535, Kula, HI 96790, tel. 667-2200.

Thompson Ranch Riding Stables, a family-operated stable that will even mount up children under 10, guides you over the slopes of

Opposite page: Kihei is one of Hawaii's sailboarding meccas. (Robert Nilsen)

Haleakala on one of Maui's oldest cattle ranches. Contact Thompson Stables, Thompson Rd., Kula, HI 96790, tel. 878-1910.

Adventures On Horseback offers waterfall rides along the north coast over lands of a private estate taking a maximum of six riders. For reservations and information, call 242-7445, or write P.O. Box 1771, Makawao, Maui, HI 96768.

Hotel Hana-Maui Stables

The hotel guests are given priority for use of the horses, but you can call ahead to arrange a trail ride on this truly magnificent end of the island. For information call 248-7238.

TENNIS AND GOLF

Maui specializes in these two sports. The two high-class resort areas of Kaanapali and Wailea are built around golf courses, with tennis courts available all over the island. See the accompanying charts for more information.

HUNTING

Most people don't think of Hawaii as a place to hunt, but actually it's quite good. Seven species

TENNIS COURTS OF MAUI

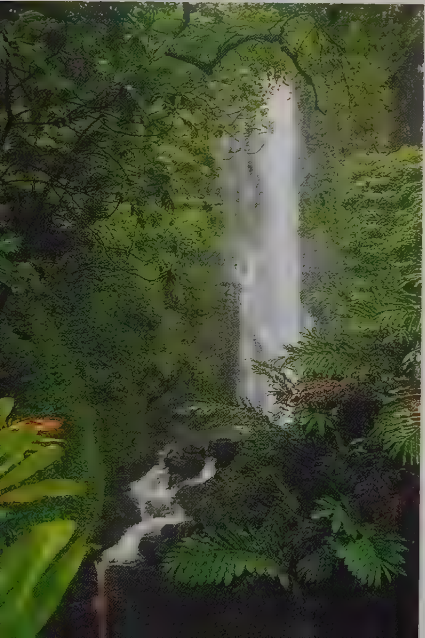
COUNTY COURTS

Under jurisdiction of the Department of Parks & Recreation, 200 High St., Wailuku, Maui, tel. 244-7750; there are three additional locations around the island. Courts listed are in or near visitor areas.

NAME	LOCATION	NO. OF COURTS	LIGHTED
Hana	Hana Ball Park	2	Yes
Kahului	Kahului Community Center	2	Yes
Kihei	Kalami Park	4	Yes
Kihei	Seaside of Maui Sunset Condo	4	Yes
Lahaina	Lahaina Civic Center	8	Yes
Lahaina	Malu-ulu-olele Park	4	Yes
Makawao	Eddie Tam Memorial Center	2	Yes
Pukalani	Pukalani Community Center	2	Yes
Wailuku	Maui Community College tel. 244-9181 courts available after school hours	4	No
Wailuku	Wailuku Community Center	7	Yes
Wailuku	Wailuku War Memorial	4	Yes

HOTEL AND PRIVATE COURTS OPEN TO THE PUBLIC (fees vary)

NAME	LOCATION	NO. OF COURTS	LIGHTED
Kaanapali	Maui Marriott Resort	5	No
Kaanapali	Hyatt Regency	5	Yes
Kaanapali	Royal Lahaina Hotel	11	six are
Kaanapali	Sheraton Maui Hotel	3	Yes
Kaanapali	Whaler	4	No
Kapalua	Tennis Club	10	four are
Kapalua	Tennis Garden	10	four are
Kihei	Luana Kai	6	No
Kihei	Maui Schooner Resort	4	No
Kihei	Maui Sunset	2	No
Makena	Makena Tennis Club	6	No
Napili Bay	Napili Kai Beach Club	2	No



Opposite page (clockwise from top): Halawa Valley; the path to Waimoku Falls at Oheo takes you into a rainforest; Wailua Falls (all photos by Robert Nilsen)

GOLF COURSES OF MAUI

COURSE	HOLES	PAR	YARDS	RATES	CART
*** Kapalua Golf Club**					
Kapalua, HI 96791; tel. 669-8044					
Bay Course	18	72	6,151	$110	Incl.
Villa Course	18	71	6,601	$110	Incl.
Plantation Course	18	73	6547	$110	Incl.
*** Makena Golf Course**	18	72	6,823	$110	Incl.
Kinei, HI 96753; tel. 879-3344	36	72	6,876	$110	
Maui Country Club					
Paia, HI 96779; tel. 877-0616 (Monday only for visitors)					
Front Course	9	37	3,148	$50	Incl.
Back Course	9	37	3,247	$50	Incl.
Pukalani Country Club	18	72	6,494	$62	$11
Pukalani, HI 96788; tel. 572-1314					
*** Royal Kaanapali**					
Kaanapali, HI 96761; tel. 661-3691					
North Course	18	71	6,136	$110	Incl.
South Course	18	71	6,067	$110	Incl.
Sandlewood Country Club	18	72	6,000	$65	Incl.
Wailuku, HI 96793; tel. 242-4653,					
*** Silversword Golf Course**	18	71	6,400	$65	Incl.
Kihei, HI 96753; tel. 874-0777					
Waiehu Municipal Golf Course	18	72	6,330	$25	$12.50
Waiehu, HI 96793; tel. 243-7300					
Waikapa Valley Country Club	18	72	6,200	$85	Incl.
tel. 244-7888					
Wailea Golf					
Wailea, HI 96753; tel. 879-2966					
Blue Course	18	72	6,152	$125	Incl.
Orange Course	18	72	6,304	$125	Incl.

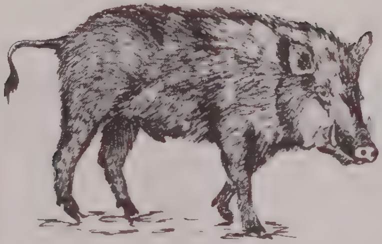
* Weekday and special twilight rates in effect. Call for details.

of introduced game animals and 16 species of game birds are regularly hunted, 12 each on Maui, Molokai, and Lanai. Some species of game animals are restricted on all islands, but every island offers hunting.

General Hunting Rules

Hunting licenses are mandatory in order to hunt on public, private, or military land anywhere in Hawaii. They're good for one year beginning July 1. Hunting licenses cost $7.50 residents, $15 nonresidents, free to senior citizens. Licenses are available from sporting goods stores and the various offices of the Division of Forestry and Wildlife (see "Information" below), which also sets and enforces the rules, so contact them with any questions. Generally, hunting hours are from a half-hour before sunrise to a half-hour after sunset. At times, there are "checking stations" where the hunter must check in before and after hunting.

Rifles must have a muzzle velocity greater than 1,200-foot-pounds. Shotguns larger than .20 gauge are allowed, and muzzle-loaders must have a .45 caliber bore or larger. Bows must have a minimum draw of 45 pounds for straight



LOUISE FOOTE

feral pig

bows and 30 pounds for compounds. Arrows must be broadheads. Dogs are permitted only with some birds and game, and smaller-caliber rifles and shotguns are permitted with their use, along with spears and knives. Hunters must wear orange safety cloth on their chest and backs no smaller than a 12-inch square. Certain big-game species are hunted only by lottery selection; contact the Division of Forestry and Wildlife two months prior to the opening of the season. Guide service is not mandatory, but is advised if you're unfamiliar with hunting in Hawaii. You can hunt on private land only with permission, and you must possess a valid hunting license. Guns and ammunition brought into Hawaii must be registered with the chief of police of the corresponding county within 48 hours of arrival.

Information

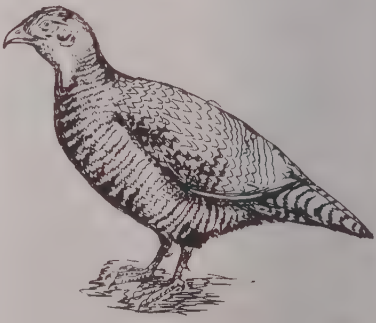
Hunting rules and regulations are always subject to change. Also, environmental considerations often change bag limits and seasons. Make sure to check with the Division of Forestry and Wildlife for the most current information. Request "Rules Regulating Game Bird Hunting, Field Trails and Commercial Shooting Preserves," "Rules Regulating Game Mammal Hunting," and "Hunting in Hawaii." Direct inquiries to: Dept. of Land and Natural Resources, Division of Forestry and Wildlife Office, 1151 Punchbowl St., Honolulu, HI 96813, tel. 548-2861; on Maui, 54 S. High St., P.O. Box 1015, Wailuku, HI 96793, tel. 243-5352.

Game Animals

All game animals in Hawaii have been introduced. Some are adapting admirably and becoming well-entrenched, while the survival of others is still precarious. **Axis deer** originated in India and were brought to Lanai and Molokai, where they're doing well. The small herd on Maui is holding its own. Their unique flavor makes them one of the best wild meats; they're hunted on Molokai and Lanai in March and April by public lottery. **Feral pigs** are escaped domestic pigs and are found on all islands except Lanai. The stock is a mixture of original Polynesian pigs and all that came later. Hunted with dogs and usually killed with a spear or long knife, pig hunting is not recommended for the timid or tender-hearted. These beasts' four-inch tusks and fighting spirits make them tough and dangerous. **Feral goats** come in a variety of colors. Found on all islands except Lanai, they have been known to cause erosion and are considered a pest in some areas, especially on Haleakala. Openly hunted on all islands, their meat when properly cooked is considered delicious.

Game Birds

A number of game birds are found on most of the islands. Bag limits and hunting seasons vary, so check with the Division of Forestry and Wildlife for details. **Ring-necked pheasants** are one of the best game birds, and found on all the islands. **Green pheasants** are found on Maui. **Francolins,** gray and black, from India and the Sudan, are similar to partridges. They are hunted with dogs and taste great roasted. There are also **chukar** from Tibet, found on the slopes of all islands; **quail,** including the Japanese and California varieties; **doves;** and the wild Rio Grande **turkey** to name a few.



LOUISE FOOTE

gray francolin

GONE FISHING

Surrounding Maui are some of the most exciting and productive "blue waters" in all the oceans and seas of the world. Here you can find the "sport-fishing fleet," made up of skippers and crews who are experienced professional anglers. You can also fish from jetties, piers, rocks, and from shore. If rod and reel don't strike your fancy, try the old-fashioned "throw-net," or take along a spear when you go snorkeling or scuba diving. There's nighttime torch fishing that requires special skills and equipment, and freshwater fishing in public areas. Streams and irrigation ditches yield introduced trout, bass, and catfish. While you're at it, you might want to try crabbing for Kona and Samoan crabs, or working low-tide areas after sundown hunting squid (really octopus), a long-time island delicacy.

The Game Fish

The most thrilling game fish in Hawaiian waters is marlin. These are generically known as "billfish" or *a'u* to the locals. The king of them is the blue marlin, with record catches well over 1,000 pounds. There's also striped marlin and sailfish, which often go over 200 pounds. The best times for marlin are during spring, summer, and fall. The fishing tapers off in January and picks up again by late February. "Blues" can be caught year-round, but, oddly enough, when they stop biting it seems as though the striped marlin pick up. Second to the marlin are tuna. *Ahi* (yellowfin tuna) are caught in Hawaiian waters at depths of 100-1,000 fathoms. They can weigh 300 pounds, but between 25 and 100 pounds is common. There are also *aku,* skipjack tuna, and the delicious *ono,* which averages between 20 and 40 pounds. Mahimahi is another strong, fighting, deepwater game fish abundant in Hawaii. These delicious eating fish can weigh up to 70 pounds. Shorefishing and baitcasting yield *papio,* a jack tuna. *Akule,* a scad (locally called *halalu*) is a smallish schooling fish that comes close to shore and is great to catch on light tackle. *Ulua* are shore fish and can be found in tidepools. They're excellent eating, average two to three pounds, and are taken at night or with spears. *O'io* are bonefish that come close to shore to spawn. They're caught baitcasting and bottomfishing with cut bait. They're bony, but they're a favorite for fish cakes and *poki. Awa* is a schooling fish that loves brackish water. It can get up to three feet long and is a good fighter; a favorite for "throw-netters," it's even raised commercially in fishponds. Besides these, there are plenty of goatfish, mullet, mackerel, snapper, various sharks, and even salmon (see "Fish and Seafood" under "Food and Drink").

Deep-sea Fishing

Most game-fishing boats work the blue waters on the calmer leeward sides of the islands. Some skippers, carrying anglers who are accustomed to the sea, will also work the much rougher windward coasts and island channels where the fish bite just as well. Trolling is the preferred method of deep-sea fishing; this is done usually in waters of between 1,000-2,000 fathoms. The skipper will either "area fish," which means running in a crisscrossing pattern over a known productive area, or "ledge fish," which

BOB NILSEN

The Salty Dog *takes passengers in search of "the big one."*

involves trolling over submerged ledges where the game fish are known to feed. The most advanced marine technology, available on many boats, sends sonar bleeps searching for fish. On deck, the crew and anglers scan the horizon in the age-old Hawaiian tradition. They're searching for seabirds clustered in an area, feeding on baitfish that have been pursued to the surface by the huge and aggressive game fish. Some "still fishing" or bottomfishing, with hand lines, can yield some tremendous fish.

Deep-sea fishing on a **share basis** costs approximately $85 half day (four hours) and $125 full day. On a **private basis,** expect $300-350 half day, $500-600 full day. Some of the best boats at Maalaea Harbor include: ***Excel,*** tel. 877-3333; ***Excaliber,*** the largest boat in the harbor; ***Carol Ann,*** tel. 877-2181; and ***No Ka Oi III,*** tel. 879-4485, run by Ocean Activities Center. In Lahaina you can't go wrong with the ***Judy Ann***, tel. 667-6672, or **Aerial Sportfishing,** tel. 667-9089.

Freshwater Fish

Freshwater fishing on Maui is poor from an angler's point of view, but small populations of freshwater fish can be found in island streams and ponds. Hawaii has only one native freshwater game fish, the *o'opu.* This goby is an oddball with fused ventral fins. They grow to be 12 inches and are found on all islands, especially Kauai. Introduced species include largemouth and smallmouth bass, bluegills, catfish, tucunare, oscar, carp, and tilapia. The only trout to survive is the rainbow, found only in the streams of Kauai. The tucunare is a tough, fighting, good-tasting game fish introduced from South America, similar to the oscar, from the same region. Both have been compared to bass, but are of a different family. Tilapia are from Africa and have become common in Hawaii's irrigation ditches. They're "mouth breeders" and the young will take refuge there even a few weeks after hatching. Snakehead are eel-like fish that inhabit the reservoirs and are great fighters. Channel catfish can grow to over 20 pounds and bite best after sundown. Carp, with their broad tails and tremendous strength, are the poor man's game fish. All of these species are best caught with light spinning tackle, or with a bamboo pole and a trusty old worm.

Fishing Licenses

Hawaiian fishing licenses are good from July 1 to June 30. Licenses cost $7.50 for nonresidents, $3.75 for tourists (good for 30 days), $3.75 for residents and military personnel, $1.50 for children between nine and 15 years old, and free to senior citizens. Licenses are obtained from the Division of Conservation and Resources Enforcement (on Oahu, tel. 548-8766) or from most sporting goods stores. For free booklets and information write Division of Aquatic Resources, 1151 Punchbowl St., Honolulu, HI 96813. All game fish may be taken year-round, except for trout, which may only be taken for 16 days commencing on the first Saturday of August. Thereafter, for the remainder of August and September, trout can be taken only on Saturdays, Sundays, and state holidays.

Note: As there is no freshwater fishing on Maui, Molokai, or Lanai, no licenses are issued. Shoreline and recreational fishing is permitted without a license. For additional information, contact the Division of Aquatic Resources, Kahului, tel. 244-2072.

ARTS AND CRAFTS

ARTS TO BUY

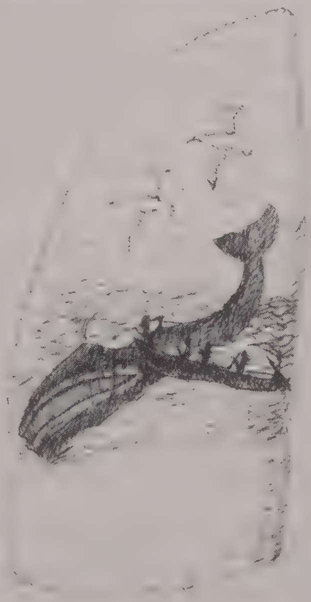
Wild Hawaiian shirts or bright muumuus, especially when worn on the Mainland, have the magical effect of making wearers "feel" like they're in Hawaii, while at the same time eliciting spontaneous smiles from passers-by. Maybe it's the colors, or perhaps it's just the "vibe" that signifies "party time" or "hang loose," but nothing says Hawaii like alohawear does. There are more than a dozen fabric houses in Hawaii turning out distinctive patterns, and many dozens of factories creating their own personalized designs. These factories often have attached retail outlets, but in any case you can find hundreds of shops selling alohawear. Aloha shirts were the brilliant idea of a Chinese merchant in Honolulu, who used to hand-tailor them and then sell them to the tourists who arrived by ship in the glory days before WW II. They were an instant success. Muumuus or "Mother Hubbards" were the idea of missionaries, who were appalled by Hawaiian women running about au naturel and insisted on covering their new Christian converts from head to foot. Now the roles are reversed, and it's Mainlanders who come to Hawaii and immediately strip down to as little clothing as possible.

Alohawear

At one time exclusively made of cotton, or from manmade yet naturally based rayon, these materials were and still are the best for any tropical clothing. Beware, however: polyester has slowly crept into the market! No material could possibly be worse for the island climate, so when buying your alohawear make sure to check the label for material content. Muumuus now come in various styles and can be worn for the entire spectrum of social occasions in Hawaii. Aloha shirts are basically cut the same as always, but the patterns have undergone changes, and apart from the original flowers and ferns, modern shirts might depict an island scene in the manner of a silkscreen painting. A basic good-quality muumuu or aloha shirt starts at about $25 and is guaranteed to be worth its price in good times and happy smiles. The connoisseur might want to purchase *The Hawaiian Shirt, Its Art and History* by R. Thomas Steele. It's illustrated with more than 150 shirts that are now considered works of art by collectors the world over.

Scrimshaw

This art of etching and carving on bone and ivory has become an island tradition handed down from the times of the old whaling ships. Although scrimshaw can be found throughout Hawaii, the center remains in the old whaling capital of Lahaina, Maui. There along Front Street are numerous shops specializing in scrimshaw. Today, pieces are carved on fossilized walrus ivory that is gathered by Eskimos and shipped to Hawaii. It comes in a variety of shades from pure white to mocha, depending upon the mineral content of the earth in which it was buried. Elephant ivory or


DIANA LASICH-HARPER

scrimshaw

whale bone is no longer used because of ecological considerations, but there is a "gray market" in Pacific walrus tusks. Eskimos can legally hunt the walrus. They then make a few minimal scratches on the tusks, that technically qualify them to be "Native American art" and free of most governmental restrictions. The tusks are then sent to Hawaii as art objects, but the superficial scratches are immediately removed and the ivory is reworked by artisans. Scrimshaw is made into everything from belt buckles to delicate earrings and even into coffee-table centerpieces. The prices can go from a few dollars up into the thousands.

Woodcarvings

One Hawaiian art that has not died out is woodcarving. This art was extremely well developed among the old Hawaiians, who almost exclusively used koa because of its density, strength, and natural luster. It was turned into canoes, woodware, and furniture for the *ali'i*. Koa is becoming increasingly scarce, though many items are still available—and costly. Milo and monkeypod are also excellent woods for carving and have largely replaced koa. You can buy tikis, bowls, and furniture at numerous shops. Countless inexpensive carved items are sold at variety stores, such as hula dancers or salad servers, but most of these are imported from Asia or the Philippines and can be bought at any variety store.

Weaving

The minute you arrive in Hawaii, you should shell out $2 for a woven beach mat. This is a necessity, not a frivolous purchase, but it definitely won't have been made in Hawaii. What is made in Hawaii is *lau hala*. This is traditional Hawaiian weaving from the leaves (*lau*) of the pandanus (*hala*) tree. These leaves vary greatly in length, with the largest over six feet, and they have a thorny spine that must be removed before they can be worked. The color ranges from light tan to dark brown. The leaves are cut into strips one-eighth- to one-inch wide and are then employed in weaving. Any variety of items can be made or at least covered in *lau hala*. It makes great purses, mats, baskets, and table mats.

Woven into a hat, it's absolutely superb but should not be confused with a palm-frond hat. A *lau hala* hat is amazingly supple and even when squashed will pop back into shape. A good one is expensive ($25) and with proper care will last for years. All *lau hala* should be given a light application of mineral oil on a monthly basis, especially if it's exposed to the sun. For flat items, iron over a damp cloth and keep purses and baskets stuffed with paper when not in use. Palm fronds also are widely used in weaving. They, too, are a great natural raw material, but not as good as *lau hala*. Almost any item, such as a beach bag woven from palm, makes a good authentic yet inexpensive gift or souvenir; a wide selection is available in countless shops.

Gift Items

Jewelry is always an appreciated gift, especially if it's distinctive, and Hawaii has some of the most original. The sea provides the basic raw materials of pink, gold, and black coral that is so beautiful it holds the same fascination as gemstones. Harvesting the coral is very dangerous work. The Lahaina beds off Maui have one of the best black coral lodes in the Islands, but unlike reef coral, these trees grow at depths bordering the outer limits of a scuba diver's capabilities. Only the best can dive 180 feet after the black coral, and about one diver per year dies in pursuit of it. Conservationists have placed great pressure on the harvesters of these deep corals, and the state of Hawaii has placed strict limits and guidelines on the firms and divers involved.

Pink coral has long been treasured by humans. The Greeks considered it a talisman for good health, and there's even evidence that it has been coveted since the Stone Age. Coral jewelry is on sale at many shops throughout Hawaii. The value comes from the color of the coral and the workmanship.

Puka shells (with small, naturally occurring holes) and *opihi* shells are also made into jewelry. Many times these items are very inexpensive, yet they are authentic and are great purchases for the price. Hanging macrame planters festooned with seashells are usually quite affordable and are sold at roadside stands along with shells.

Hawaii produces some unique food items that are appreciated by most people. Various-sized jars of macadamia nuts and butters are great gifts, as are tins of rich, gourmet-quality Kona coffee, the only coffee produced in the United States. Guava, pineapple, passion fruit, and mango are often gift-boxed into assortments of

HAWAII STATE ARCHIVES

lei sellers, Honolulu, 1900

jams, jellies, and spicy chutneys. And for that special person in your life, you can bring home island fragrances in bottles of perfumes and colognes in the exotic odors of gardenia, plumeria, and even ginger. All of the above items are reasonably priced, lightweight, and easy to carry.

HULA AND LEI

Hawaiian hula was never performed in grass skirts; tapa or ti-leaf skirts were worn. Grass skirts came to Hawaii from the Gilbert Islands, so if you see grass or cellophane skirts in a "hula revue," you'll know that it's not traditional. Hula, like all artforms, has its own highly specialized techniques. A dancer has to learn how to control every part of his or her body, including the facial expressions, which become very important and help set the mood. The hands are extremely important and provide instant background scenery. For example, if the hands are thrust outward in an aggressive manner, this can signify a battle; if they sway gently overhead, they refer to the gods or the early time of creation. They can easily become rain or clouds or the sun, sea, or moon. You must watch the hands to get the gist of the story, but one comeback to this advice was the classic wisecrack, "You watch the parts you like, and I'll watch the parts I like."

Swaying hips, depending upon their motion, can depict a long walk, a canoe ride, or sexual intercourse. The foot motion can portray a battle, a walk, or any kind of movement or conveyance. The overall effect is multidirectional synchronized movement.

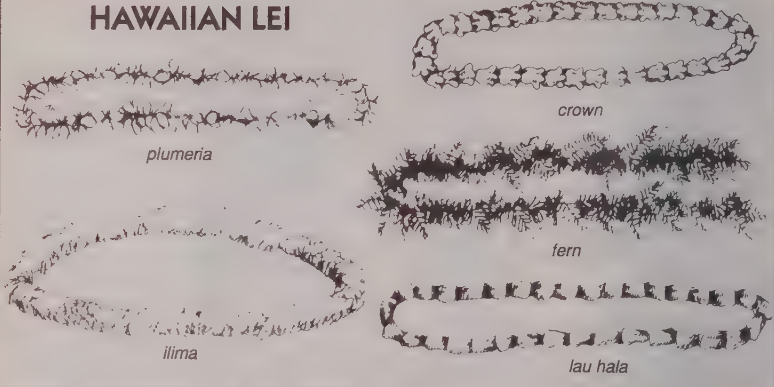
Correct chanting of the *mele* is an integral part of the performance. These story-chants, combined with the various musical instruments that accompany the dance, make the hula very much like opera, and are especially similar in the way the tale is unfolded.

Language Of The Lei

Every major island of Hawaii is symbolized by its own lei, made from a distinctive flower, shell, or fern. Each island has its own official color as well, which doesn't necessarily correspond to the color of the island's lei. Maui is the pink island and its lei is the corresponding small pink rose called the *lokelani.* These flowers are not native, but were imported and widely cultivated at one time. In recent years they've fallen prey to a rose beetle and sometimes when they're scarce, a *roselani* is substituted for Maui's lei.

THAT GOOD OLD ISLAND MUSIC

The missionaries usually take a beating for destroying so much Hawaiian culture while civilizing the natives. However, they seem to have done one thing right: they taught the Hawaiians the diatonic scale and immediately opened a



HAWAIIAN LEI

crown

plumeria

fern

ilima

lau hala

LOUISE FOOTE

door to latent and superbly harmonious talent. Before the missionaries, the Hawaiians knew little about melody. Though sonorous, their *mele* were repetitive chants emphasizing historical accuracy rather than music. The Hawaiians, in short, didn't *sing*. But within a few years of the missionaries' arrival, they were belting out good old Christian hymns, and one of their favorite pastimes became group and individual singing.

Early in the 1800s, Spanish *vaqueros* from California were imported to teach the Hawaiians how to be cowboys. With them came guitars and moody ballads. The Hawaiian *paniolo* (cowboys) quickly learned how to punch cows and croon away the long, lonely nights on the range. Immigrants who came along a little later in the 19th century, especially from Portugal, helped create a Hawaiian-style music. Their biggest musical contribution was a small, four-stringed instrument called a *braga* or *cavaquinho*. One owned by Augusto Dias was the prototype of a homegrown Hawaiian instrument that became known as the ukulele. "Jumping flea," the translation of "ukulele," is an appropriate name devised by the Hawaiians when they saw how nimble the fingers were as they "jumped" over the strings.

King Kalakua (The Merrie Monarch) and Queen Liliuokalani were both patrons of the arts who furthered the Hawaiian musical identity at the turn of the century. Kalakaua revived the hula and was also a gifted lyricist and balladeer. He wrote the words to "Hawaii Pono," which became the national anthem of Hawaii and later the state anthem. Liliuokalani wrote the hauntingly beautiful "Aloha Oe," which is often pointed to as the "spirit of Hawaii" in music. Detractors say that its melody is extremely close to the old Christian hymn, "Rock Beside the Sea," but the lyrics are so beautiful and perfectly fitted that this doesn't matter.

Just prior to Kalakaua's reign, a Prussian bandmaster, Capt. Henri Berger, was invited to head the fledgling Royal Hawaiian Band, which he turned into a very respectable ensemble lauded by many visitors to the Islands. Berger was open-minded and learned to love Hawaiian music. He collaborated with Kalakaua and other Island musicians to incorporate their music into a Western format. He headed the band for 43 years until 1915, and was instrumental in making music a serious pursuit of talented Hawaiians.

Popular Hawaiian Music

Hawaiian music has a unique twang, a special feeling that says to everyone who hears it: "Relax, sit back in the moonlight, watch the swaying palms as the surf sings a lullaby." This special sound is epitomized by the bouncy ukulele, the falsetto voices of Hawaiian crooners, and by the smooth ring of the "steel" or "Hawaiian" guitar. The steel guitar is a variation originated by Joseph Kekuku in the 1890s. Stories abound of how he devised this instrument; the most popular versions say that Joe dropped his comb or pocket knife on his guitar strings and liked what he heard. Driven by the faint rhythm of an inner sound, he went to the machine shop at the Kamehameha School and turned out a steel bar for sliding over the strings. To complete the sound he changed the cat-gut strings to steel and raised them so they wouldn't hit the frets. *Voilà!*—Hawaiian music as the world knows it today.

The first melodious strains of **slack-key guitar** can be traced back to the time of Kamehameha III, when Spanish cowboys (the forerunners of Hawaiian *paniolo*) from California were brought to the kingdom to run the wild cattle that had grown steadily in numbers ever since killing them was made *kapu* by Kamehameha I. The white settlers' gift had become a menace, growing in numbers to the point where they were even attacking grass houses for fodder. The Spanish cowboys roped, branded, and corralled them, and living up to the cowboy image, would pass lonesome nights on the range singing and playing their guitars. The Hawaiians, who made excellent cowboys, picked up the melodies accompanied by the strange new instrument, and quickly Hawaiianized them.

Hawaiians soon became adept at making their own music. At first, one person played the melody, but it lacked fullness. There was no body to the sound. So, as one *paniolo* fooled with the melody, another soon learned to play bass, which added depth. But, a player was often alone, and by experimenting he learned that he could get the right hand going with the melody, and at the same time could play the bass note with the thumb to improve the sound. Singers also learned that they could "open tune" the guitar to match their rich voices.

Due to *kahunaism,* Hawaiians believed that knowledge was sacred, and anything sacred should be treated with utmost respect, which meant keeping it secret except from sincere apprentices. Guitar playing became a personal artform whose secrets were closely guarded and handed down only to family members, and only to those who showed ability and determination. When old-time slack-key guitar players were done strumming, they loosened all the strings so that no one could figure out how they had it tuned. If they were playing and someone came by who was interested and wasn't part of the family, the Hawaiians put the guitar down and placed their foot across the strings until the person went away. As time went on, more and more Hawaiians began to play slack key, and a common repertoire emerged.

Accomplished musicians could easily figure out the simple songs, once they had figured out how the family had tuned the guitar. One of the most popular tunings was the "open G." Old Hawaiian folks called it the "taro patch tune." Different songs came out, and if you were in their family and were interested in the guitar, they took the time to sit down and teach you. The way they taught was straightforward and a test of your sincerity at the same time. The old master would start to play. They just wanted you to listen, get a feel for the music, not any more than that. You brought your guitar and *listened.* When you felt it, you played it, and the knowledge was transferred. Today, only a handful of slack-key guitar players know how to play the classic tunes classically. The best-known and perhaps greatest slack-key player was Gabby Pahinui, with the Sons of Hawaii. He passed away recently, but left many recordings behind. A slack-key master still singing and playing is Raymond Kane. Raymond now teaches a handful of students his wonderful and haunting music. Not one of his students is from his own family, and most are *haole* musicians trying to preserve the classical method of playing.

Hawaiian music received its biggest boost from a remarkable radio program known as "Hawaii Calls." This program sent out its music from the Banyan Court of the Moana Hotel from 1935 until 1975. At its peak in the mid-1950s, it was syndicated on over 700 radio stations throughout the world. Ironically, Japanese pilots heading for Pearl Harbor tuned in island music as a signal beam. Some internationally famous classic tunes came out of the '40s and '50s. Jack Pitman composed "Beyond the Reef" in 1948; over 300 artists have recorded it and it has sold well over 12 million records. Other million-record sellers include: "Sweet Leilani," "Lovely Hula Hands," "The Cross-eyed Mayor of Kaunakakai," and "The Hawaiian Wedding Song."

By the 1960s, Hawaiian music began to die. It was just too corny for those turbulent years. Hawaiian music was too light, belonging to the older generation and the good times that followed WW II. One man was instrumental in

ART INFORMATION

This section includes the names and addresses of guilds, centers, and organizations that dispense information on Hawaiian arts and crafts.

Arts Council of Hawaii, P.O. Box 50225, Honolulu, HI 96850, tel. 524-7120, Karl Ichida, Exec. Director. A citizens' advocacy group for the arts providing technical assistance and information to individuals and groups. Publishes the *Cultural Climate,* a newsletter covering what's happening in the arts of Hawaii. Includes a calendar of events, feature articles, and editorials. Membership fee, $15, includes newsletter; nonmembers, 50 cents per issue.

Bishop Museum, 1355 Kalihi St., P.O. Box 19000-A, Honolulu, HI 96819, tel. 847-3511. The world's *best* museum covering Polynesia and Hawaii. Exhibits, galleries, archives, demonstrations of Hawaiian crafts, and a planetarium. On the premises, Shop Pacifica has a complete selection of books and publications on all aspects of Hawaiian art and culture. Shouldn't be missed.

Contemporary Arts Center, 605 Kapiolani Blvd., Honolulu, HI 96813, tel. 525-8047. Promotes public awareness of contemporary art by providing gallery space, publicity, and exposure for local artists. Also houses a permanent collection and monthly exhibitions.

East Hawaii Cultural Council, P.O. Box 1312, Hilo, HI 96721. Publishes the *The Center Newspaper,* a monthly newsletter of what's happening artistically and culturally primarily on the Big Island. Includes a good monthly calendar of events with listings from exhibit openings to movies.

East-West Center Culture Learning Institute, Burns Hall 4076, 1777 East-West Rd., Honolulu, HI 96848, tel. 948-8006. At U of H campus. Dedicated to the sharing, exhibiting, and appreciation of arts, culture, and crafts from throughout Asia and the Western world. Their bimonthly *Centerviews* includes an events calendar and topical editorials on the Pacific. Free.

East-West Journal, 1633 Kapiolani Blvd., Honolulu, HI 96814. Yearly guide to exhibition galleries featuring the work of locally renowned artists.

Hawaii Craftsmen, P.O. Box 22145, Honolulu, HI 96823, tel. 523-1974. Increases awareness of Hawaiian crafts through programs, exhibitions, workshops, lectures, and demonstrations.

Honolulu Academy of Arts, 900 S. Beretania St., Honolulu, HI 96814, tel. 538-3693. Collects, preserves, and exhibits works of art. Offers public art education programs related to their collections. Also offers tours, classes, lectures, films, and a variety of publications.

Honolulu Symphony Society, 1000 Bishop St., Honolulu, HI 96813, tel. 537-6171. Provides professional-level music, primarily symphonic concerts.

Pacific Handcrafters Guild, P.O. Box 15491, Honolulu, HI 96818, tel. 923-5726. Focuses on developing and preserving handicrafts in Hawaii and the Pacific. They sponsor four major crafts fairs annually.

State Foundation on Culture and the Arts, 335 Merchant St., Room 202, Honolulu, HI 96813, tel. 548-4145. Began by state legislature in 1965 to preserve Hawaii's diverse cultural and artistic heritage. Publishes *Hawaii Cultural Resource Directory,* which lists most of the art organizations, galleries, councils, co-ops, and guilds throughout Hawaii. Very complete.

University of Hawaii at Manoa Art Gallery, 2535 The Mall, Honolulu, HI 96822, tel. 948-6888. Showcases contemporary artwork. Theme changes periodically.

keeping Hawaiian music alive during this period. Don Ho, with his "Tiny Bubbles," became the token Hawaiian musician of the '60s and early '70s. He's persevered long enough to become a legend in his own time, and his Polynesian Extravaganza still packs them in six nights a week in Honolulu. Al Harrington, "The South Pacific Man," has another Honolulu "big revue" that draws large crowds. Of this type of entertainer, perhaps the most Hawaiian is Danny Kaleikini, who entertains his audience with dances, Hawaiian anecdotes, and tunes on the traditional Hawaiian nose flute.

The Beat Goes On

Beginning in the mid-'70s, Islanders began to assert their cultural identity. One of the unifying factors was the coming of age of "Hawaiian" music. It graduated from the "little grass shack" novelty tune and began to include sophisticated jazz, rock, and contemporary rhythms. Accomplished musicians whose roots were in traditional Island music began to highlight their tunes with this distinctive sound. The best embellish their arrangements with ukuleles, steel guitars, and traditional percussion and melodic instruments. Some excellent modern recording artists have become Island institutions. The local people say that you know if the Hawaiian harmonies are good if they give you "chicken skin."

Each year special music awards, ***Na Hoku Hanohano,*** or *Hoku* for short, are given to distinguished Island musicians. The following are recent *Hoku* winners considered by their contemporaries to be among the best in Hawaii. If they're playing while you're there, don't miss them. **Loyal Garner,** who was awarded Female Vocalist of the Year for "I Shall Sing," is a truly wonderful artist. **Del Beazley,** who walked away with top honors for Male Vocalist of the Year, Contemporary Hawaiian Album, and Song of the Year, all from his fantastic album "Night and Day," is a wonderful performer. **Makaha Sons Of Niihau** captured a number of *Hoku* for Best Traditional Hawaiian Album, Best Group, and Album of the Year for their fantastic work "Ho'oluana." Led by Israel Kamakawiwoole, they are the best and shouldn't be missed. Best Contemporary Album went to **Hawaiian Style Band** for "Vanishing Treasures," while Single of the Year was awarded to **Bryan Kessler & Me No Hoa Aloha** for "Heiau," a haunting melody. Instrumental Album of the Year was awarded to **Susan Gillespie and Susi Hussong** for "Wedding Music," and Most Promising Artist was taken by **Kealohi** for "Kealohi."

Past winners of *Hoku* who have become renowned performers include: **Brothers Cazimero,** who are blessed with beautiful harmonic voices; **Krush,** who are highly regarded for their contemporary sounds; **The Peter Moon Band,** fantastic performers with a strong traditional sound; **Karen Keawehawai'i,** who has a sparkling voice and can be very funny when the mood strikes her; and **Henry Kapono,** formerly of Cecelio and Kapono, who keeps a low profile but is an incredible performer and excellent songwriter. His shows are noncommercial and very special. **Cecilio** is now teamed up with **Maggie Herron;** they are hot together and have a strong following in Honolulu. **The Beamer Brothers** are excellent performers and can be seen at various nightspots.

Some other top-notch performers with a strong following are: Ledward Kaapana; Mango; Oliver Kelly; Ka'eo; Na Leo Pilimehana, whose "Local Boys" recently won a *Hoku* for Best Single; Freitas Brothers; Brickwood Galuteria, who won a double *Hoku* for Best Male Vocalist and Most Promising Artist; and Third Road Delite.

Classical And Chamber Music

A wide assortment of classical and chamber music is offered in Hawaii. The following organizations sponsor concerts throughout the year; check to see if and when they appear on Maui: Chamber Music Hawaii, 905 Spencer St., No. 404, Honolulu, HI 96822 (tel. 531-6617); Classical Guitar Society of Hawaii, 1229-D Waimanu, Honolulu, HI 96814 (tel. 537-6451); The Ensemble Players Guild, P.O. Box 50225, Honolulu, HI 96850 (tel. 735-1173); Hawaii Concert Society, P.O. Box 663, Hilo, HI 96721 (tel. 935-5831); Honolulu Symphony Society, 1000 Bishop St., Suite 901, Honolulu, HI 96813 (tel. 537-6171); Kauai Concert Association, 5867 Haaheo Pl., Kapaa, HI 96746 (tel. 822-7593); Maui Philharmonic Society, 2274 S. Kihei Rd., Kihei, HI 96753 (tel. 879-2962).

SHOPPING

This chapter will provide general information about shopping on Maui for general merchandise, books, arts, crafts, and specialty items. Specific shops are listed in the "Shopping" section of each travel chapter. Here, you should get an overview of what's available and where, with enough information to get your pockets twitching and your credit cards smoldering! Happy bargain hunting!

SHOPPING CENTERS

Those who enjoy one-stop shopping will be happy with the choices in Maui's various malls. You'll find regularly known department stores as well as small shops featuring island-made goods. The following are Maui's main shopping malls. For food markets and health food stores see "Food And Drink."

Kahului/Wailuku

Along Kaahumanu Avenue, you'll find **Kaahumanu Shopping Center,** tel. 877-3369, the largest on the island. Here's everything from **Sears** and **Liberty House** to **Sew Special,** a tiny store featuring Island fabrics. The mall is full-service with apparel stores, shoe stores, computer centers, art shops, music stores, gourmet coffee shop, and **Waldenbooks.** You can eat at numerous restaurants, buy ice cream cones, or enjoy a movie at **Holiday Theaters.**

Down the road is **Maui Mall,** tel. 877-5523, featuring photo centers, **Longs** for everything from aspirin to film, **Woolworth's, J.C. Penney, Waldenbooks,** sports and swimwear shops, and numerous restaurants and food outlets. Sandwiched between these two modern facilities is **Kahului Shopping Center,** tel. 877-5527. It's definitely "downhome" with old-timers sitting around outside. The shops here aren't fancy, but they are authentic and you can make some offbeat purchases by strolling through.

Across the street from Maui Mall is the **Old Kahului Store,** a refurbished mini-mall with apparel shops, a restaurant, deli, surf shop, video store, and other specialty shops.

Lahaina And Vicinity

You can't beat Lahaina's Front Street for the best, worst, most artistic, and tackiest shopping on Maui. This is where the tourists are, so this is where the shops are . . . shoulder to shoulder. The list is endless, but you'll find art studios, galleries, kites, T-shirts galore, scrimshaw, jewelry, silks, boutiques, leathers, souvenir junk, eelskins, and even a permanent tattoo memory of Maui. No wimps allowed! Lahaina also has the best special-interest shopping on Maui in various little shops strung out along Front Street (see "Shopping" in the "Lahaina" section).

The following are the local malls: **The Wharf,** tel. 661-8748, on Front St. has a multitude of eating establishments, as well as stores and boutiques in its multilevel shopping facility. When you need a break, get a coffee and browse the fine selections at The Whaler's Book Shoppe—great selections and a top-notch snack bar. **Lahaina Market Place,** tel. 667-2636, tucked away on Front St., features established shops along with open-air stalls. **Lahaina Square Shopping Center,** tel. 242-4400, **Lahaina Shopping Center,** and **Lahaina Business Center** all between Rt. 30 and Front St., have various shops, and are probably the most *local* of the Lahaina malls. The **505 Front Street Mall,** tel. 667-2514, is at the south end of Front St. and offers distinctive and quiet shopping away from the frenetic activity.

The Lahaina Cannery Shopping Mall, tel. 661-5304, is a newly opened center on Lahaina's west end, featuring restaurants, boutiques, specialty shops, fast food, and plenty of bargains. It's the largest mall on West Maui and has some of the best shopping under one roof on the island. The newest center, and potentially the largest, is the **Lahaina Center,** located along Front Street at Papalaua Street. While not yet full, stores include Hilo Hatties, Lahaina Licks, and a Hard Rock Cafe.

Kaanapali And Vicinity

Whaler's Village, tel. 661-4567, is a Kaanapali mall, set right on the ocean, which features a decent self-guided museum. There are various eateries, bottle shops, boutiques, galleries, a

Liberty House, and a **Waldenbooks.** It's a great place to stroll, buy, and learn a few things about Maui's past. The **Sheraton, Marriott, Westin Maui, Hyatt Regency,** and **Royal Lahaina** hotels all have shopping arcades. You'll need a suitcase stuffed with money to buy anything there, but it's a blast just walking around the grounds and checking out the big-ticket items.

Up the road from Kaanapali is the **Kahana Gateway Mall,** just outside the village of Honokawai. Here you'll find one of Maui's finest restaurants, a hardware store, and a number of apparel shops, and even a sporting goods store. Farther along in Kapalua is the recently opened **Napili Plaza** with restaurants, shops, and travel services.

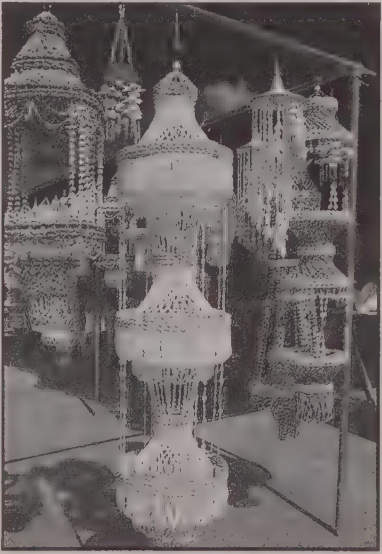
Kihei And Wailea

Azeka Place, tel. 874-8400, is along Kihei Road. Here there's food shopping, a **Liberty House,** a dive shop, and an activities center, among many other specialty shops. Strung along Kihei Road, one after another, are **Kukui Mall, Kihei Town Center, Dolphin Shopping Center, Kamaole Beach Center, ABC Shopping Center, Kamaole Shopping Center,** and **Rainbow Mall** where restaurants, food outlets, boutiques, and gift shops can be found. Kihei's newest malls include **Azeka Plaza II, Longs Shopping Plaza, The Kukui Center, and the Kihei Gateway Plaza.** The exclusive **Wailea Shopping Village,** tel. 879-4474, has an assortment of both chic and affordable boutiques near the Intercontinental, Stouffer's, The Four Seasons, and Grand Hyatt hotels, all of which have shopping arcades of their own.

SPECIALTY SHOPS, ART, AND NEAT THINGS

Some truly nifty and distinctive stores are wedged in among Maui's run-of-the-mill shopping centers; however, for real treasures you'll find the solitary little shop the best. Lahaina's Front Street has the greatest concentration of top-notch boutiques, but others are dotted here and there around the island. The following is only a sampling of the best; many more are listed in the individual chapters.

Tattered sails on a rotted mast, tattooed seadogs in wide-striped jerseys, grim-faced Yankee captains squinting at the horizon, exotic (probably extinct) birds on the wing, flowers and weather-bent trees, and the beautiful, simple faces of Polynesians staring out from ancient days are faithfully preserved at **Lahaina Printsellers Ltd.,** one of the most unusual purveyors of art on Maui. Their six shops, like mini-museums, are hung with original engravings, drawings, maps, charts, and naturalist sketches ranging in age from 150 to 400 years. Each, marked with an authenticity label, can come from anywhere in the world, but the Hawaiiana collection is amazing in its depth. Many works feature a nautical theme, reminiscent of the daring explorers who opened the Pacific. The Lahaina Printsellers have been collecting for over 15 years, and are the largest collectors of material relating to Captain Cook in the entire Pacific Basin. Prices range from $25 for the smallest antique print, up to $150,000 for a rare museum-quality work. The Lahaina Printsellers keep Maui's art alive by representing modern artists as well. The production end of the Lahaina Printsellers is located at the historic Hale Aloha, an old-time meeting house, at 636 Luakini St.,



shell macrame

Lahaina, tel. 661-5120, (800) 669-7843, free brochure upon request. Three shops are in malls, one at the Whaler's Village in Kaanapali, tel. 667-7617, and the others at the Wailea Shopping Village, tel. 879-1567, and the Lahaina Cannery Mall, tel. 667-7843, with another shop at the Grand Hyatt Wailea, tel. 874-9310 (see appropriate area chapters for details). The Lahaina Printsellers, at the Cannery Mall, feature a tri-weekly demonstration of *intaglio,* engraving and printing, by renowned artist Steve Strickland. This fascinating demonstration (free) is now being offered Monday, Wednesday, and Friday at 2:00 p.m., but times may vary so call to confirm.

For a unique memento of Maui have your photo taken along Front Street near Pioneer Square. Here, you'll become the human perch for macaws and cockatoos. The birds are very tame, natural hams, and the only thing on Maui guaranteed to be more colorful than your Hawaiian shirt. For $15-20 they'll take your picture and the next day deliver your photos. You also might run across "Bud the Birdman." Strolling the streets of Lahaina, with birds perched on his shoulders or hanging from his fingers, he will take photos of you with his birds and deliver the pictures the next day.

Paia is quickly becoming the unofficial art center of Maui, along with being the windsurfing capital of Hawaii. Lahaina has slicker galleries, but you come much closer to the source in Paia. The **Maui Crafts Guild** is an exemplary crafts shop that displays the best in local Island art. All artists must be selected by active members before their works can be displayed. All materials used must be natural, with an emphasis on those found only in Hawaii. Quickly comes **Hana Hou Gallery,** hung with distinctive Island works, and **Deybra's,** featuring the whimsical art of Deybra. A few miles past Paia, you turn up an old road to the **Old Pauwela Cannery,** where artists like Piero Resta have honeycombed studios into this massive old building.

Upcountry's Makawao is a wonderful and crazy combination of old-time *paniolo,* matured hippies who now worry about drugs and their kids, and sushi-munching yuppies. This hodgepodge makes for a town with tack shops, hardware stores, exclusive boutiques, art shops, gourmet coffee shops, and nondairy, guaranteed-to-be-good-for-you ice cream stores. All are strung along two Dodge City-like streets.

Near Kahului airport visit the **Pink and Black Coral Factory.** Local craftsmen make distinctive coral jewelry from the amazing corals found under Maui's seas. Each year some divers lose their lives while harvesting these fantastic corals. **Maui Swap Meet** at Maui County Fairgrounds in Kahului, off Puunene Avenue (Hwy. 35) is open every Sat. 8 a.m.-1 p.m.; admission 50 cents. Great junk! **Wailuku** is Maui's attic turned out on, the street. About five odd little shops on Market Street display every kind of knickknack, curio, art treasure, white elephant, grotesque and sublime piece of furniture, jewelry, stuffed toy, game, or oddity that ever floated, sailed, flew, or washed up on Maui's beaches.

MUSEUMS, GARDENS, ETCETERA

Alexander & Baldwin Sugar Museum, 3957 Hansen Rd., Kahului, tel. 871-8058.

Baldwin Home, Front St., Lahaina. Open daily 9:30 a.m.-5 p.m., $2, tel. 661-3262. Two-story home of medical missionary Dwight Baldwin.

Carthaginian II Floating Museum, Lahaina Harbor, Lahaina. Open daily 9 a.m.-5 p.m. Replica of a 19th-century brig. Features whaling artifacts and exhibits on the humpback whale.

Hale Hoikeike, 2375-A Main Street, Wailuku, tel. 244-3326. Also known as the Bailey House Museum, it is a repository of Hawaiian historical objects, artifacts from Kahoolawe, and the renowned paintings of Edward Bailey.

Hale Pa'i Printshop Museum, P.O. Box 338, Lahaina, tel. 667-7040. Located on the grounds of Lahainaluna school. Operational relics of original printing press, original Lahainaluna press publications, and an exhibit of Lahainaluna school past and present. Open by appointment only—contact the Lahaina Restoration Foundation or the Baldwin Home.

Hana Cultural Center, P.O. Box 27, Hana, tel. 248-8622. Preserves and restores historical sites, artifacts, photos, documents, etc.

Kahanu Gardens, on Ulaina Road in Hana. This 20-acre garden, part of the National Tropical Botanical Garden, contains commercial and decorative varieties of tropical plants, as well as **Piilanihale Heiau,** one of the largest in all of Hawaii. Open Tues.-Sat. 10 a.m.-2 p.m., $5.

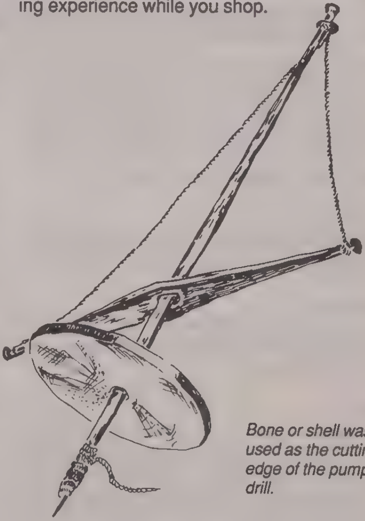
Kula Botanical Gardens, Hwy. 377 to Upper Kula Road, tel. 878-1715. Open daily 7 a.m.-4 p.m. Excellent arrangements of tropical plants and flowers in upcountry Maui.

Lahaina Arts Society, P.O. Box 991, Lahaina, tel. 661-0111. Established to perpetuate and further Hawaiian culture, the arts, and crafts. Sponsors two galleries, an annual scholarship, traveling exhibitions, and helps maintain Lahaina district courthouse.

Lahaina Restoration Foundation, P.O. Box 991, Lahaina, HI 96761, tel. 661-3262. James C. Luckey, director. Open Mon.-Sat. 10 a.m.-4 p.m. Organization dedicated to the preservation of historical Lahaina. Sponsors restorations, archaeological digs, and renovation of cultural and historical sites. Operates Baldwin Home and Brig *Carthaginian II,* among others.

Maui Historical Society, 2375-A Main, Wailuku, tel. 244-3326. Open 25 hours per week. Housed in the Bailey House Museum. Promotes interest in and knowledge of history of Hawaii and Maui County. Free lectures during the year.

Whaler's Village Museum, Whaler's Village Shopping Center, Kaanapali, tel. 661-5992. Whaling artifacts, and a 30-foot sperm whale skeleton set among gift shops. Self-guided learning experience while you shop.



LOUISE FOOTE

Bone or shell was used as the cutting edge of the pump drill.

FESTIVALS, HOLIDAYS, AND EVENTS

National holidays and Hawaiian state events are all celebrated and commemorated in Maui County, but several other unique happenings occur only on the Valley Isle, Molokai, and Lanai. If you happen to be visiting when any of the following are in progress, be sure to attend!

January

The **Makahiki Games,** ancient Hawaiian olympics, are held in Molokai's Kaunakakai Park.

February

The **Carole Kai Bed Race** is a fund-raising race of crazies pushing decorated beds down Front Street in Lahaina.

March

This is the month for marathons. The Valley Island Runners sponsor the **Maui Marathon** in early March from Wailuku to Lahaina. Later the **Kukini Run** follows an ancient trail through Kahakuloa Valley on Maui's coast. The **Kimo Mitchell/George Helm 20 Mile Relay** is held on Molokai.

Mid-month features feminine beauty, grace, and athletic ability at the **Miss Maui Pageant** at Baldwin High School, Wailuku.

Community Kite Flying is held in Lanai City.

May

Costumed pageants, canoe races, and a beard-judging contest commemorate times past at the **Lahaina Whaling Spree,** Lahaina.

A **May Day Program** is held at Lanai High, in Lanai City.

Maui's equestrians strut their stuff at the **Oskie Rice Polo Match** at Haleakala Ranch, Maui.

June

The **Annual Upcountry Fun Fair** at the Eddie Tam Center, Makawao, Maui, is an old-fashioned farm fair right in the heart of Maui's *paniolo* country. Crafts, food, and competitions are part of the fair.

The **George Manoa Cup Polo Match** is held at Haleakala Ranch, Maui.

Sway to the rhythms at the **Kapalua Music Festival,** Kapalua, Maui.

July

Head for the coolness of Upcountry Makawao for the annual **4th of July rodeo.** *Paniolo* are an old and very important tradition in Hawaiian life. Held at the Oskie Rice Arena, this old-time Upcountry rodeo can't be beat for fun and entertainment anywhere in the country.

If the Kapalua Music Festival didn't get you swaying, try the **Kapalua Wine Symposium** for the desired effect.

August

Late July or early August offers *the* most difficult marathon in the world. **The Run to the Sun** takes runners from sea level to the top of Haleakala (10,023 feet), over 37 long grueling miles. Also, a good-time music festival featuring local entertainers is held in Kapalua.

Tennis Tournaments come to Lahaina and Kapalua.

September

Head back up to Makawao for another excellent **Maui County Rodeo** as well as plenty of good happenings during the statewide **Aloha Week.**

The **Molokai To Oahu Canoe Race** for women (men in October) takes off at the end of September in Hawaiian-style canoes from a remote beach on Molokai to Fort DeRussy in Honolulu. In crossing, the teams must navigate the always-rough Kaiwi Channel.

Swimmers match their skills in the **Maui Channel Relay Swim** from Lanai to Maui.

October

The **Molokai To Oahu Canoe Race** for men, (see description listed under September).

Visit the **Maui County Fair** held at the fairgrounds in Kahului, an old-fashioned fair with Western and homespun flavor.

Wild costumes and outlandish behavior set the mood island-wide for **Halloween.**

Lahaina's Pioneer Inn is headquarters for the **Lahaina Jackpot Fishing Tournament,** where the biggest marlin landed can bring prize money of $50,000.

The **Kaanapali Pro Am Senior Golf Tournament** lures some of the game's living legends to the Kaanapali links.

November

This month remembers Maui of old with the **Na Mele O Maui** festival in Lahaina and Kaanapali. Hawaiian music, dance, arts, and crafts are featured.

The **Maui Polo Cup & Barbecue** is held at the Oskie Rice Polo Field.

HAWAII STATE ARCHIVES

ACCOMMODATIONS

With over 17,000 rooms available, and more being built every day, Maui is second only to Oahu in the number of visitors it can accommodate. There's a tremendous concentration of condos on Maui (approximately 10,000 units—predominating in the Kihei area), plenty of hotels (the majority in Kaanapali), and a growing number of bed and breakfasts. Camping is limited to a handful of parks, but what it lacks in number it easily makes up for in quality.

Hotels

Even with the wide variety of other accommodations available, most visitors, at least first-timers, tend to stay in hotels. At one time, hotels were the only places to stay, and characters like Mark Twain were berthed at Kilauea's rude Volcano House, while millionaires and nobility sailed for Waikiki, where they stayed in luxury at the Moana Hotel or Royal Hawaiian; both still stand as vintage reminders of days past. Maui's Pioneer Inn dates from the turn of the century, and if you were Hawaii-bound, these and a handful that haven't survived were about all that were offered. Today, there are 60,000 hotel rooms statewide, and every year more hotels are built and older ones renovated. They come in all shapes and sizes, from 10-room, family-run affairs to high-rise giants. A trend turned some into condominiums, while the Neighbor Islands have learned an aesthetic lesson from Waikiki and build low-rise resorts that don't obstruct the view and blend more readily with the surroundings. Whatever accommodations you want, you'll find them in Hawaii.

Types Of Hotel Rooms

Most readily available and least expensive is a bedroom with bath, the latter sometimes shared in the more inexpensive hotels. Some hotels can also offer you a studio, a large sitting room that converts to a bedroom; a suite, a bedroom with sitting room; or an apartment with full kitchen plus at least one bedroom. Kitchenettes are often available, and contain a refrigerator, sink, and stove usually in a small corner nook or fitted together as one space-saving unit. Kitchenettes cost a bit more but save you a bundle by allowing you to prepare some of your own meals. To get that vacation feeling while keeping costs down, eat breakfast in, pack a lunch for the day, and go out to dinner. If you rent a kitchenette, make sure all the appliances work as soon as you arrive. If they don't, notify the front desk immediately, and if the hotel will not rectify the situation ask to be moved or ask for a reduced rate. Hawaii has cockroaches (see "Bugs" under "Health and Well-being"), so put all food away.

Hotel Rates: Add Nine-percent Room Tax

Every year Hawaiian hotels welcome in the New Year by hiking their rates by about 10%. A room that was $90 this year will be $99 next year, and so on. Hawaii, because of its gigantic tourist flow and tough competition, offers hotel rooms at universally lower rates than most developed resort areas around the world. Package deals, especially to Waikiki, almost throw in a week's lodging for the price of an air ticket. The basic **daily rate** is geared toward double occupancy; singles are hit in the pocketbook. Single rates are cheaper than doubles, but never as low as half the double rate; the most you get off is 40%. **Weekly and monthly** rates will save you approximately 10% off the daily rate. Make sure to ask because this information won't be volunteered. Many hotels will charge for a double and then add an additional charge ($3 to $25) for extra persons. Some hotels, not always the budget ones, let you cram in as many as can sleep on the floor with no additional charge, so again, ask. Others have a policy of **minimum stay,** usually three days, but their rates can be cheaper, and **business/corporate rates** are usually offered to anyone who can at least produce a business card.

Hawaii's **peak season** runs from just before Christmas until after Easter, and then again in early summer. Rooms are at a premium, and peak-season rates are an extra 10% above the normal daily rate. Oftentimes they'll also suspend weekly and monthly rates during peak season. The **off-peak** season is in late summer and fall, when rooms are easy to come by and most hotels offer off-peak rates. Here, subtract about 10% from the normal rate.

In Hawaiian hotels you always pay more for a good view. Terms vary slightly, but usually "ocean front" means your room faces the ocean and mostly your view is unimpeded. "Ocean view" is slightly more vague. It could be a decent view, or it could require standing on the dresser and craning your neck to catch a tiny slice of the sea sandwiched between two skyscrapers. Rooms are also designated and priced upward as **standard, superior,** and **deluxe.** As you go up, this could mean larger rooms with more amenities, or can merely signify a better view.

Plenty of hotels offer the **family plan,** which allows children under a certain age to stay in their parents' room free, if they use the existing bedding. If another bed or crib is required,

Relax and enjoy la dolce vita.

there is an additional charge. Only a limited number of hotels offer the **American plan,** where breakfast and dinner are included with the night's lodging. In many hotels, you're provided a refrigerator and a heating unit to make coffee and tea at no extra charge.

Note: Senior citizens, aged 55 and older, are often offered a special discount at many of Maui's resorts, especially those in Kaanapali. They won't offer this information, so it's up to you to inquire. Sometimes it is required that you be a member of the *American Assoc. of Retired Persons,* (AARP) but not always. Discounts can range from 10% to a hefty 20%.

Paying, Deposits, And Reservations

The vast majority of Hawaiian hotels accept foreign and domestic traveler's checks, personal checks preapproved by the management, foreign cash, and most major credit cards. Reservations are always the best policy, and they're easily made through travel agents or directly by contacting the hotel. In all cases, bring documentation of your confirmed reservations with you in case of a mix-up.

Deposits are not always required to make reservations, but they do secure them. Some hotels require the first night's payment in advance. Reservations without a deposit can be legally released if the room is not claimed by 6 p.m. Remember too that letters "requesting reservations" are not the same as "confirmed reservations." In letters, include your dates of stay, type of room you want, and price. Once the hotel answers your letter, *confirm* your reservations with a phone call or follow-up letter and make sure that the hotel sends you a copy of the confirmation. All hotels and resorts have **cancellation requirements** for refunding deposits. The time limit on these can be as little as 24 hours before arrival, to a full 30 days. Some hotels require full **advance payment** for your length of stay, especially during peak season or during times of crowded special events. Be aware of the time required for a cancellation notice *before* making your reservation deposit, especially when dealing with advance payment. If you have confirmed reservations, especially with a deposit, and there is no room for you, or one that doesn't meet prearranged requirements, you should be given the option of accepting alternate accommodations. You are owed the difference in room rates if there is any. If there is no room whatsoever, the hotel is required to find you one at a comparable hotel and to refund your deposit in full.

Your Choices

Over 80 hotels and condos have sprouted on West Maui, from Kapalua to Lahaina. The most expensive are in **Kaanapali** and include the Hyatt Regency, Marriott, Westin Maui, and Sheraton, strung along some of Maui's best beaches. The older condos just west in Honokowai are cheaper, with a mixture of expensive and moderate as you head toward Kapalua. **Lahaina** itself offers only a handful of places to stay: condos at both ends of town, the famous nonluxury Pioneer Inn, and four hotels. Most people find the pace a little too hectic, but you couldn't get more in the middle of *it* if you tried. **Maalaea Bay,** between Lahaina and Kihei, has 11 quiet condos. Prices are reasonable, the beaches are fair, and you're within striking distance of the action in either direction.

Kihei is "condo row," with well over 50 of them along the six miles of Kihei Avenue, plus a few hotels. This is where you'll find top-notch beaches and the best deals on Maui. **Wailea** just up the road is expensive, but the hotels here are world-class and the secluded beaches are gorgeous. **Kahului** often takes the rap for being an unattractive place to stay on Maui. It isn't all that bad. You're smack in the middle of striking out to the best of Maui's sights, and the airport is minutes away for people staying only a short time. Prices are cheaper and Kanaha Beach is a sleeper, with great sand, surf, and few visitors. **Hana** is an experience in itself. You can camp, rent a cabin, or stay at an exclusive hotel. Always reserve in advance and consider splitting your stay on Maui, spending your last few nights in Hana. You can really soak up this wonderful area, and you won't have to worry about rushing back along the Hana Highway.

Amenities

All hotels have some of them, and some hotels have all of them. Air-conditioning is available in most, but under normal circumstances you won't need it. Balmy trade winds provide plenty of breezes, which flow through louvered windows and doors in many hotels. Casablanca room fans are better. TVs are often included in the rate, but not always. In-room phones are provided, but a service charge is usually tacked on, even for local calls. Swimming pools are very common, even though the hotel may sit right on the beach. There is always a restaurant of some sort, a coffee shop or two, a bar, a cocktail lounge, and sometimes a sundries shop. Some hotels also offer tennis courts or golf courses either as part of the premises or affiliated with the hotel; usually an "activities desk" can book you into a variety of daily outings. Plenty of hotels offer laundromats on the premises, and hotel towels can be used at the beach. Bellhops get about $1 per bag, and maid service is free, though maids are customarily tipped $1-2 per day and a bit more if kitchenettes are involved. Parking is free. Hotels can often arrange special services like babysitters, all kinds of lessons, and special entertainment activities. A few even have bicycles and snorkeling equipment to lend. They'll receive and send mail for you, cash your traveler's checks, and take messages.

Condominiums

The method of paying for and reserving a condo is just about the same as for a hotel. However, requirements for deposits, final payments, and cancellation charges are much stiffer than in hotels. Make absolutely sure you fully understand all of these requirements when you make your reservations. The main qualitative difference between a condo and a hotel is in amenities. At a condo, you're more on your own. You're temporarily renting an apartment, so there won't be any bellhops and rarely a bar, restaurant, or lounge on the premises, though many times you'll find a sundries store. The main lobby, instead of having that grand-entrance feel of many hotels, is more like an apartment-house entrance, although there might be a front desk. Condos can be efficiencies (one big room), but mostly they are one- or multiple-bedroom affairs with a complete kitchen. Reasonable housekeeping items should be provided: linens, all furniture, and a fully equipped kitchen. Most have TVs and phones, but remember that the furnishings provided are up to the owner. You can find brand-new furnishings that are top of the line, right down to "garage sale" bargains. Inquire about the furnishings when you make your reservations. Maid service might be included on a limited basis (for example, once weekly), or you might have to pay extra for it.

Condos usually require a minimum stay, although some will rent on a daily basis, like hotels. Minimum stays when applicable are often three days, but seven is also commonplace, and during peak season, two weeks isn't unheard of. Swimming pools are common, and depending on the "theme" of the condo, you can find saunas, weight rooms, jacuzzis, and tennis courts. Rates are about 10-15% higher than at comparable hotels, with hardly any difference between doubles and singles. A nominal extra fee is charged for more than two people; condos can normally accommodate four to six guests. You can find clean, decent condos for as little as $200 per week, all the way up to exclusive apartments for well over $1500. Their real advantage is for families, friends who want to share, and especially long-term stays, for which you will always get a special rate. The kitchen facilities save a great deal on dining costs, and it's common to find units with their own mini-washers and dryers. Parking space is ample for guests, and like hotels, plenty of stay/drive deals are offered. You'll find condos all over Hawaii, but they're particularly prevalent on Maui.

Hotel/Condominium Information

The best source of hotel/condo information is the **Hawaii Visitors Bureau (HVB).** While planning your trip, either visit one nearby or write to them in Hawaii. (Addresses are given in the "Information and Services" section of the main introduction.) Request a copy of their free and current *Member Accommodation Guide.* This handy booklet lists all the hotel/condo members of the HVB, with addresses, phone numbers, facilities, and rates. General tips are also given.

Hotel/Condo Booking And Reservations

The following is a partial list of booking agents handling a number of properties on Maui. They include but are not limited to: **Aston Hotels and Resorts,** 2250 Kuhio Ave., Honolulu, HI 96815, tel. 931-1400, (800) 922-7866 Mainland, (800) 445-6633 Canada, (800) 321-2558 statewide, offers plenty of condos from Kaanapali to Kihei. Some are Aston's while others are managed by this professional organization; **Maui Condominium and Home Realty,** 2511 S. Kihei Rd., P.O. Box 1840 Kihei, Maui, HI 96753, tel.

879-5445, (800) 822-4409 Mainland and Canada, has over 300 listings in all price categories with most in the Kihei area; **AA Oceanfront Condo Rentals,** 2439 S. Kihei Rd., Kihei, HI 96753, tel. 879-7288, (800) 488-6004, has over three dozen units from Kihei to Makena priced $65-150; **Condominium Rentals Hawaii,** 362 Huku Lii Pl., Kihei, HI 96753, tel. 879-2778, (800) 367-5242, offers five properties in and around Kihei $60-210.

Bed And Breakfasts

Bed-and-breakfast (B&B) inns are hardly a new idea. The Bible talks of the hospitable hosts who opened the gates of their homes and invited the wayfarer in to spend the night. B&Bs have a long tradition in Europe and were commonplace in Revolutionary America. Now, lodging in a private home called a bed and breakfast is becoming increasingly fashionable throughout America, and Hawaii is no exception. Not only can you visit Maui, you can "live" there for a time with a host family and share an intimate experience of daily life.

Points To Consider

The primary feature of B&B homes is that every one is privately owned, and therefore uniquely different from every other. The range of B&Bs is as wide as the living standards in America. You'll find everything from a semi-mansion in the most fashionable residential area to a little grass shack offered by a downhome fisherman and his family. This means that it's particularly important for the guest to choose a host family with whom his or her lifestyle is compatible.

Unlike at a hotel or a condo, you'll be living *with* a host (usually a family), although your room will be private, with private baths and separate entrances being quite common. You don't just "check in" to a B&B. In Hawaii you go through agencies (listed below) which act as go-betweens, matching host and guest. Write to them and they'll send you a booklet with a complete description of the B&B, its general location, the fees charged, and a good idea of the lifestyle of your host family. With the reservations application they'll include a questionnaire that will basically determine your profile: Are you single? Do you have children? Smoker? etc., as well as arrival and departure dates and all pertinent particulars.

Since B&Bs are run by individual families, the times that they will accept guests can vary according to what's happening in their lives. This makes it imperative to write well in advance: three months is good; earlier is too long and too many things can change. Four weeks is about the minimum time required to make all necessary arrangements. Expect a minimum stay (three days is common) and a maximum stay. B&Bs are not long-term housing, although it's hoped that guest and host will develop a friendship and that future stays can be as long as both desire.

B&B Agencies

A top-notch B&B agency is **Bed and Breakfast Hawaii,** operated by Evelyn Warner and Al Davis. They've been running this service since 1978, and their reputation is excellent. B&B Hawaii has a membership fee of $10 yearly. For this they mail you their "Directory of Homes," a periodic "hot sheet" of new listings, and all pertinent guest applications; add $1 handling. Write Bed and Breakfast Hawaii, P.O. Box 449, Kapaa, HI 96746, tel. 822-7771 or (800) 733-1632.

One of the most experienced agencies, **Bed And Breakfast Honolulu Statewide,** at 3242 Kaohinanai Dr., Honolulu, HI 96817, tel. 595-7533 or (800) 288-4666, owned and operated by Marylee and Gene Bridges, began in 1982. Since then, they've become masters at finding visitors the perfect accommodations to match their desires, needs, and pocketbooks. Their repertoire of guest homes offers more than 400 rooms, with half on Oahu and the other half scattered around the state. Accommodations from Marylee and Gene are more personally tailored than a hotel room. When you phone, they'll match your needs to their computerized in-house guidelines.

Other well-known agencies include the following: **Go Native Hawaii** will send you a directory and all needed information if you write to them at 65 Halaulani Pl., P.O. Box 11418, Hilo, HI 96721, tel. 935-4178 or (800) 662-8483. **Volcano Reservations,** owned and operated by Graham and Judy Millar, P.O. Box 160, Volcano, HI 96785, tel. 967-7244 or (800) 736-7140, is an agency specializing in the Volcano area, but with rentals available throughout the state. **Pacific Hawaii Bed And Breakfast** at 19 Kai Nanai Pl., Kailua, HI 96734, tel. 486-

8838 or (800) 999-6026, lists homes throughout the state, but especially around Kailua/Kaneohe on Oahu's upscale windward coast. **Hawaiian Islands Vacation Rentals,** 1277 Mokulua Dr., Kailua, HI 96734, tel. 261-7895 or (800) 258-7895, is owned and operated by Rick Maxey, who can arrange stays on all islands and help with inter-island flights and car rental. **Babson's Vacation Rentals and Reservation Service,** 3371 Keha Dr., Kihei, Maui, HI 96753, tel. 874-1166 or (800) 824-6409, is owned and operated by Ann and Bob Babson, a delightful couple who will try hard to match your stay with your budget. **Affordable Paradise,** 226 Pouli Rd., Kailua, HI 96734, tel. 261-1693 or (800) 925-9065, specializes in Oahu B&Bs, but can arrange stays on all islands.

Agencies specializing in beachfront villas, luxury condominiums, and exclusive estates are **Villas of Hawaii,** 4218 Waialae Ave., Suite 203, Honolulu, HI 96816, tel. 735-9000; and **Vacation Locations Hawaii,** P.O. Box 1689, Kihei, HI 96753, tel. 874-0077. Information on B&Bs can also be obtained from the **American Board of Bed and Breakfast Associations,** P.O. Box 23294, Washington, D.C. 20026.

Home Exchanges

One other method of staying in Hawaii, open to homeowners, is to offer the use of your home for use of a home in Hawaii. This is done by listing your home with an agency that facilitates the exchange and publishes a descriptive directory. To list your home and to find out what is available, write **Vacation Exchange Club,** 12006 111 Ave., Youngtown, AZ 85363; or Interservice Home Exchange, P.O. Box 87, Glen Echo, MD 20812.

FOOD AND DRINK

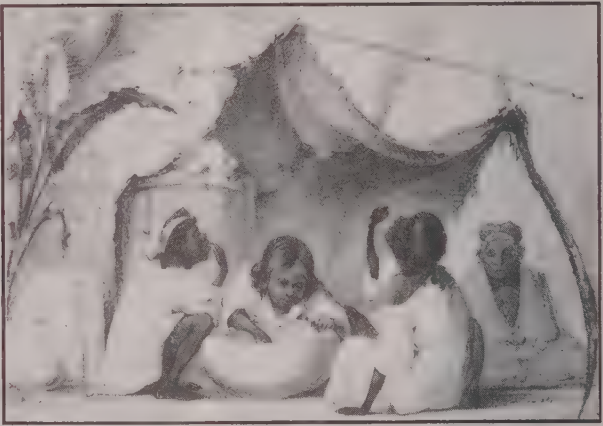
Hawaii is a gastronome's Shangri-La, a sumptuous smorgasbord in every sense of the word. The varied ethnic groups that have come to Hawaii in the last 200 years have each brought their own special enthusiasm and culture—and lucky for all, they didn't forget their cook pots, hearty appetites, and exotic taste buds. The Polynesians who first arrived found a fertile but barren land. Immediately they set about growing taro, coconuts, and bananas, and raising chickens, pigs, fish, and even dogs, though consumption of the latter was reserved for the nobility. The harvests were bountiful and the Islanders thanked the gods with the traditional feast called the luau. The underground oven, the *imu,* baked most of the food. Participants were encouraged to feast while relaxing on straw mats and enjoying the hula and various entertainments. The luau is as popular as ever, and a treat that's guaranteed to delight anyone with a sense of eating adventure.

The missionaries and sailors came next; their ships' holds carried barrels of ingredients for the puddings, pies, dumplings, gravies, and roasts—the sustaining "American foods" of New England farms. The mid-1800s saw the arrival of boatloads of Chinese and Japanese peasants, who wasted no time making rice instead of bread the staple of the Islands. The Chinese added their exotic spices, cooking complex Sichuan dishes as well as workers' basics like chop suey. The Japanese introduced *shoyu* (soy sauce), sashimi, boxed (*bento*) lunches, delicate tempura, and rich, filling noodle soups. The Portuguese brought their luscious Mediterranean dishes of tomatoes, peppers, and plump, spicy sausages; nutritious bean soups; and mouth-watering sweet treats like *malasadas* (holeless donuts) and *pao doice* (sweet bread). Koreans carried crocks of zesty kimchi, and quickly fired up barbecue pits for *pulgogi,* a traditional marinated beef cooked over an open fire. Filipinos served up their delicious *adobo* stews—fish, meat, or chicken in a rich sauce of vinegar and garlic.

Recently, Thai and Vietnamese restaurants have been offering their irresistible dishes next door to restaurants serving fiery burritos from Mexico and elegant marsala cream sauces from France. The ocean breezes of Hawaii not only cool the skin but waft with them some of the most delectable aromas on earth, to make the taste buds tingle and the spirit soar.

THE CUISINES OF HAWAII

Hawaiian cuisine, the oldest in the Islands, consists of wholesome, well-prepared, and



Hawaiian family eating poi, by A. Plum, c. 1846

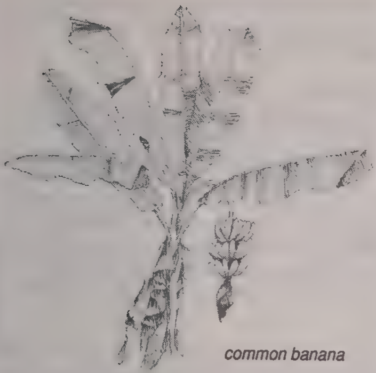
HAWAII STATE ARCHIVES

delicious foods. All you have to do on arrival is notice the size of some of the local boys (and women) to know immediately that food to them is indeed a happy and serious business. An oft-heard Island joke is that "local men don't eat until they're full; they eat until they're tired." Many Hawaiian dishes have become standard fare at a variety of restaurants, eaten at one time or another by anyone who spends time in the Islands. Hawaiian food in general is called *kaukau;* cooked food is *kapahaki,* and something broiled is called *kaola.* Any of these prefixes on a menu will let you know that Hawaiian food is served. Usually inexpensive, it will definitely fill you and keep you going.

Traditional Favorites

In old Hawaii, although the sea meant life, many more people were involved in cultivating beautifully tended garden plots of taro, sugarcane, breadfruit, and various sweet potatoes (*uala*) than with fishing. They husbanded pigs and barkless dogs (*ilio*), and prized *moa* (chicken) for their feathers and meat, but found eating the eggs repulsive. Their only farming implement was the *o'o,* a sharpened hardwood digging stick. The Hawaiians were the best farmers of Polynesia, and the first thing they planted was taro, a tuberous root that was created by the gods at the same time as humans. This main staple of the old Hawaiians was made into poi. Every luau will have poi, a glutinous purple paste made from pounded taro root. It comes in liquid consistencies referred to as one-, two-, or three-finger poi. The fewer fingers you need to eat it, the thicker it is. Poi is one of the most nutritious carbohydrates known, but people unaccustomed to it find it bland and tasteless. Some of the best, fermented for a day or so, has an acidic bite. Poi is made to be eaten *with* something, but locals who love it pop it in their mouths and smack their lips. Those unaccustomed to it will suffer constipation if they eat too much.

A favorite popular dessert is *haupia,* a custard made from coconut. *Limu* is a generic term for edible seaweed, which many people still gather from the shoreline and eat as a salad, or mix with ground *kukui* nuts and salt as a relish. A favorite Hawaiian snack is *opihi,* small shellfish (limpets) that cling to rocks. People gather them, always leaving some on the rocks for the future. Cut from the shell and eaten raw by all peoples of Hawaii, they sell for $150 per gallon in Honolulu—a testament to their popularity. A general term that has come to mean hors d'oeuvres in Hawaii is *pu pu.* Originally the name of a small shellfish, it is now used for any finger food. A traditional liquor made from ti root is *okolehao.* It literally means "iron bottom," reminiscent of the iron blubber pots used to ferment it.


DIANA LASICH-HARPER

common banana

TROPICAL FRUITS AND VEGETABLES

Some of the most memorable taste treats from the Islands require no cooking at all: the luscious tropical and exotic fruits and vegetables sold in markets and roadside stands or just found hanging on trees, waiting to be picked. Make sure to experience as many as possible. The general rule in Hawaii is that you are allowed to pick fruit on public lands, but it should be limited to personal consumption. The following is a sampling of some of Hawaii's best produce.

Bananas

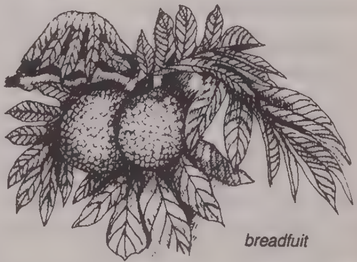
No tropical island is complete without them. There are over 70 species in Hawaii, with hundreds of variations. Some are for peeling and eating while others are cooked. A "hand" of bananas is great for munching, backpacking, or picnicking. Available everywhere—and cheap.

Avocados

Brought from South America, avocados were originally cultivated by the Aztecs. They have a buttery consistency and nutty flavor. Hundreds of varieties in all shapes and colors are available fresh year-round. They have the highest fat content of any fruit next to the olive.

Coconuts

What tropical paradise would be complete without coconuts? Indeed, these were some of the first plants brought by the Polynesians. When a child was born, a coconut tree was planted to provide fruit for the child throughout his or her lifetime. Truly tropical fruits, coconuts know no season. Drinking nuts are large and green, and when shaken you can hear the milk inside. You get about a quart of fluid from each. It takes skill to open one, but a machete can handle anything. Cut the stem end flat so that it will stand, then bore a hole into the pointed end and put in a straw or hollow bamboo. Coconut water is slightly acidic and helps balance alkaline foods. Spoon meat is a custardlike gel on the inside of drinking nuts. Sprouted coconut meat is also an excellent food. Split open a sprouted nut, and inside is the yellow fruit, like a moist sponge cake. "Millionaire's salad" is made from the heart of a coconut palm. At one time an entire tree was cut down to get to the heart, which is just inside the trunk below the fronds and is like an artichoke heart except that it's about the size of a watermelon. In a downed tree, the heart stays good for about two weeks.


DIANA LASICH-HARPER

breadfuit

Breadfruit

This Island staple provides a great deal of carbohydrates, but many people find the baked, boiled, or fried fruit bland. It grows all over the Islands and is really thousands of little fruits growing together to form a ball.

Mangos

These are some of the most delicious fruits known to humans. They grow wild all over the Islands; the ones on the leeward sides of the islands ripen April-June, while the ones on the windward sides can last until October. They're found in the wild on trees up to 60 feet tall. The problem is to stop eating them once you start!

Papayas

This truly tropical fruit has no real season but is mostly available in the summer. Papayas grow on branchless trees and are ready to pick as soon as any yellow appears. Of the many varieties, the "solo papaya," meant to be eaten by one person, is the best. Split them in half, scrape out the seeds and have at them with a spoon.

Passion Fruit

Known by their island name of *lilikoi*, passion fruit make excellent juice and pies. The small yellow fruit (similar to lemons but smooth-skinned) is mostly available in summer and fall. Many grow wild on vines, waiting to be picked. Slice off the stem end, scoop the seedy pulp out with your tongue, and you'll know why they're called "passion fruit."

Guavas

These small, round, yellow fruits are abundant in the wild, where they ripen from early summer to late fall. Considered a pest—so pick all you want. A good source of vitamin C, they're great for juice, jellies, and desserts.

Macadamia Nuts

The king of nuts was brought from Australia in 1892. Now it's the state's fourth-largest agricultural product. Available roasted, candied, or buttered.

Litchis

Called nuts but really small fruit with thin red shells, litchis have sweet, juicy white flesh when fresh and appear nutlike when dried.

Potpourri

Along with the above, you'll find pineapples, oranges, limes, kumquats, thimbleberries, and blackberries in Hawaii, as well as carambolas, wild cherry tomatoes, and tamarinds.

FISH AND SEAFOOD

Anyone who loves fresh fish and seafood has come to the right place. Island restaurants specialize in seafood, and it's available everywhere. Pound for pound, seafood is one of the best dining bargains on Maui. You'll find it served in every kind of restaurant, and often the fresh catch-of-the-day is proudly displayed on ice in a glass case. The following is a sampling of the best.

Mahimahi

This excellent eating fish is one of the most common and least expensive in Hawaii. It's referred to as "dolphin" but is definitely a fish, not a mammal. Mahimahi can weigh 10-65 pounds; the flesh is light and moist. This fish is broadest at the head. When caught it's a dark olive color, but after a while the skin turns iridescent shades of blue, green, and yellow. It can be served as a main course or as a patty in a fish sandwich.

A'u

This true island delicacy is a broadbill swordfish or marlin. It's expensive even in Hawaii because the damn thing's so hard to catch. The meat is moist and white and truly superb. If it's offered on the menu, order it. It'll cost a bit more, but you won't be disappointed.

Ono

Ono means "delicious" in Hawaiian so that should tip you off to the taste of this wahoo, or king mackerel. *Ono* is regarded as one of the finest eating fishes in the ocean, and its flaky white meat lives up to its name.

Manini

These five-inch fish are some of the most abundant in Hawaii and live in about 10 feet of water. They school and won't bite a hook but are easily taken with spear or net. Not often on menus, but they're favorites with local people who know best.

Ulua

This member of the crevalle jack family ranges 15-100 pounds. Its flesh is white and has a steaklike texture. Delicious and often found on the menu.

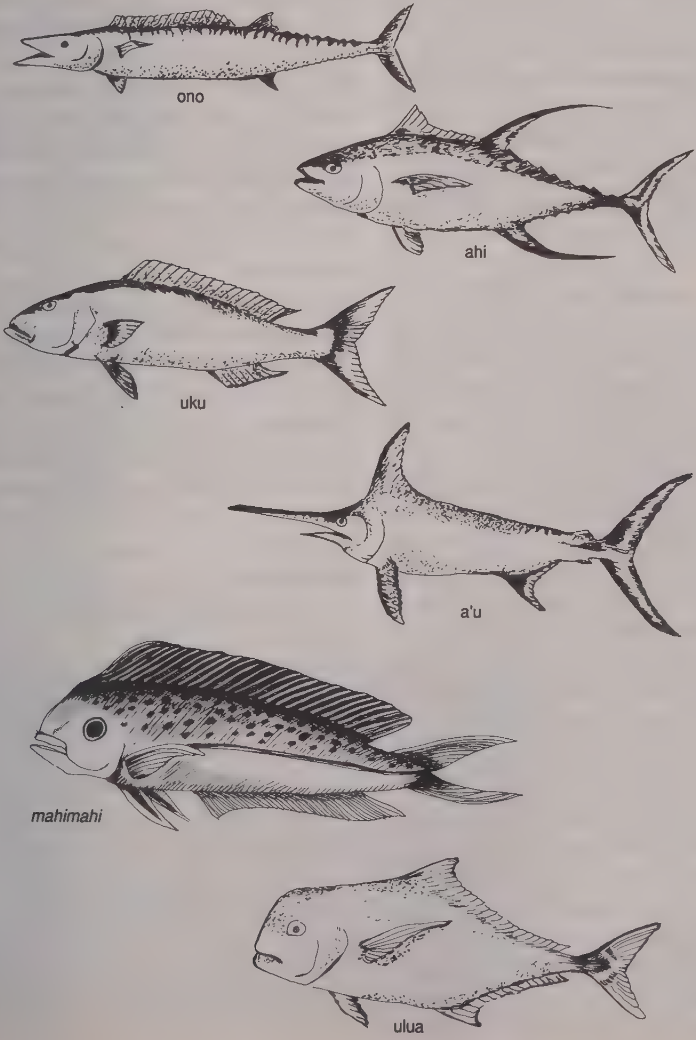
Uku

This gray snapper is a favorite with local people. The meat is light and firm and grills well.

Ahi

A yellowfin tuna with distinctive pinkish meat, *ahi* is a great favorite cooked or served raw in sushi bars.

HAWAIIAN GAME FISH


ono
ahi
uku
a'u
mahimahi
ulua

Moi

This is the Hawaiian word for "king." The fish has large eyes and a sharklike head. Considered one of the finest eating fishes in Hawaii, it's best during the autumn months.

Seafood Potpourri

Some other Island seafood found on the menu include *limu,* edible seaweed; *opihi,* a small shellfish (limpet) that clings to rocks and is considered one of the best Island delicacies, eaten raw; *aloalo,* like tiny lobsters; crawfish, plentiful in taro fields and irrigation ditches; *ahipalaka,* albacore tuna; various octopuses (squid or calamari); and sharks of various types.

UNIQUE ISLAND DRINKS

To complement the fine dining in the islands, the bartenders have been busy creating their own tasty concoctions. The full range of beers, wines, and standard drinks is served in Hawaii, but for a real treat you should try some mixed drinks inspired by the islands.

A locally brewed beer, **Primo,** manufactured under the auspices of the Joseph Schlitz Brewing Co. of Milwaukee, is a serviceable American brew in the German style, but lacks that full, hearty flavor of the European imports. In the early '70s it enjoyed an estimated 65% of the local market share, the highest in the nation, but after a bad batch was inadvertently released, sales plummeted and the local share fell to 5%, where it has since remained. In the early '90s two local breweries folded, the Pacific Brewing Company that produced **Maui Lager,** and the Honolulu Brewing Company that produced **Koolau Lager** among others. Both breweries were critically acclaimed, but both geared their beers to the full bodied European taste.

Local beer drinkers enjoy a much lighter brew, so sales of the new beers never really took off. Undaunted, Paula Thompson, a young, energetic ad executive turned *beer meister,* has been brewing small batches of beer in her Kula home for years. A visiting uncle, involved in an Oregon brewery, suggested after tasting and enjoying one of her beers, that Maui was perfect for a micro-brewery of its own. Paula agreed, but to keep start-up costs down, she is brewing her **Whale Ale,** and **Aloha Lager** at the Blitz Weinhard Brewery in Portland, Oregon. Once the beer has been established, she hopes to move operations to Maui.

Another island entrepreneur, Marcus Bender, much better capitalized, will be opening the Hawaii Brewery Development Co., on a 22 acre site on the Big Island of Hawaii where the Planning Commission has already approved the project. Eager to bypass the pitfalls that swallowed past local breweries, Bender, going for volume, is positioning his **Big Island Beer** to compete directly with Budweiser, Coors, and Miller, and avoiding the upscale market dominated by the imports.

Drinking Laws

There are no state-run liquor stores; all kinds of spirits, wines, and beers are available in markets and shops, generally open during normal business hours, seven days a week. The drinking age is 21, and no towns are "dry." Legal hours for serving drinks depend on the type of establishment. Hours generally are: hotels, 6 a.m.-4 a.m.; discos and nightclubs where there is dancing, 10 a.m.-4 a.m.; bars, lounges where there is no dancing, 6 a.m.-2 a.m. Most restaurants serve alcohol, and in many that don't, you can bring your own.

Exotic Drinks

To make your island experience complete, you must order one of these colorful drinks. Most look very innocent because they come in pineapples, coconut shells, or tall frosted glasses. They're often garnished with little umbrellas or sparklers, and most have enough fruit in them to give you your vitamins for the day. Rum is used as the basis of many of them. It's been an Island favorite since it was introduced by the whalers of last century. Here are some of the most famous: mai tai, a mixture of light and dark rum, orange curaçao, orange and almond flavoring, and lemon juice; chi chi, a simple concoction of vodka, pineapple juice, and coconut syrup—a real sleeper because it tastes like a milk shake; Blue Hawaii, vodka and blue curaçao; planter's punch, light rum, grenadine, bitters, and lemon juice—great thirst quencher. A Singapore Sling is a sparkling mixture of gin, brandy, cherry and lemon juice.

MUNCHIES AND ISLAND TREATS

Certain finger foods, fast foods, and island treats are unique to Hawaii. Some are meals in themselves, others are snacks. Here are some of the best and most popular.

Pu Pu

Pronounced as in "Winnie the Pooh Pooh," these are little finger foods and hors d'oeuvres. They can be anything from crackers to cracked crab. Often, they're given free at lounges and bars and can even include chicken drumettes, fish kebabs, and tempura. At a good display of them you can have a free meal.

Crackseed

A sweet of Chinese origin, crackseed is preserved and seasoned fruits and seeds. Favorites include coconut, watermelon, pumpkin seeds, mango, plum, and papaya. Distinctive in taste, they take some getting used to, but make great trail snacks. Available in all Island markets. Also look for dried fish (cuttlefish) on racks, usually near the crackseed. These are nutritious and delicious and make a great snack.

Shave Ice

This real Island institution makes the Mainland "snow cone" melt into insignificance. Special machines literally shave ice to a fluffy consistency. It's mounded into a paper cone, and your choice from dozens of exotic Island syrups is generously poured over it. Given a straw and spoon, you just slurp away.

Malasadas And *Pao Dolce*

Two sweets from the Portuguese, *malasadas* are holeless donuts and *pao dolce* is sweet bread. Sold in Island bakeries, they're great for breakfast or as treats.

Lomi Lomi Salmon

This salad of salmon, tomatoes, and onions with garnish and seasonings often accompanies "plate lunches" and is featured at buffets and luau.

MONEY-SAVERS

Only one thing is better than a great meal: a great meal at a reasonable price. The following are island institutions and favorites that will help you eat well and keep prices down.

Kaukau Wagons

These are lunch wagons, but instead of slick, stainless-steel jobs, most are old delivery trucks converted into portable kitchens. Some say they're a remnant of WW II, when workers had to be fed on the job; others say that the meals they serve were inspired by the Japanese *bento,* a boxed lunch. You'll see the wagons parked along beaches, in city parking lots, or on busy streets. Usually a line of local people will be

Some of the best island treats come from small roadside stands placing their orders, especially at lunchtime—a tip-off that the wagon serves delicious, nutritious Island dishes at reasonable prices. They might have a few tables, but basically they serve food to go. Most of their filling meals are about $3.50, and they specialize in the "plate lunch."

Plate Lunch

One of the best Island standards, these lunches give you a sampling of authentic Island food that can include teriyaki chicken, mahimahi, *lau lau,* and *lomi* salmon, among others. They're on paper or styrofoam plates, are packed to go, and usually cost less than $3.50. Standard with a plate lunch is "two-scoop rice" and a generous dollop of macaroni or other salad. Full meals, they're great for keeping down food costs and for instant picnics. Available everywhere, from *kaukau* wagons to restaurants.

Saimin

Special "saimin shops," as well as restaurants, serve this hearty, Japanese inspired noodle soup on their menu. Saimin is a word unique to Hawaii. In Japan, these soups would be called *ramin* or *soba,* and it's as if the two were combined into saimin. A large bowl of noodles in broth, stirred with meat, chicken, fish, or vegetables, costs only a few dollars and is big enough for an evening meal. The best place to eat saimin is in a local hole-in-the-wall shop run by a family.

Tips

Even some of the island's best restaurants in the fanciest hotels offer "early bird specials"—the regular menu dinners offered to diners who come in before the usual dinner hour, which is approximately 6 p.m. You pay as little as half the normal price, and can dine in luxury on some of the best foods. The specials are often advertised in the "free" tourist books, which might also include coupons for two-for-one meals or limited dinners at much lower prices. Just clip them out.

RESTAURANTS

If you love to eat, you'll love Maui. Besides great fish, there's fresh beef from Maui's ranches and fresh vegetables from Kula. The cuisines offered are as cosmopolitan as the people: Polynesian, Hawaiian, Italian, French, Mexican, Filipino, and Oriental. The following are just hors d'oeuvres. Check the "Food" sections of the travel chapters for full descriptions.

Classy Dining

Five-star restaurants on Maui include: the **Prince Court** at the Maui Prince Hotel, Makena; **Raffles** at Stouffer's Wailea Resort; **The Grand Dining Room,** at the Grand Wailea Resort; **Season's,** at The Four Seasons, Wailea; **Kea Lani, The Restaurant,** at the Kea Lani, Wailea; **Plantation Veranda** at the Kapalua Bay Hotel; and **The Grill,** at the Ritz-Carlton Kapalua. You won't be able to afford these every day, but for that one-time blowout, take your choice.

Fill 'Er Up

For more moderate fare, try these no-atmosphere restaurants that'll fill you up with good food for "at home" prices: **Ma Chan's** in Kahului; **Kitada's** in Makawao for the best bowl of saimin on the island; and both restaurants at the **Silversword** and **Makena golf courses.** For great sandwiches try the snack bars at all of the island's health food stores, especially **Paradise Fruit Co.** in Kihei, and **Picnics** in Paia. The best inexpensive dining is in Kahului/Wailuku. Look in the "Food" sections of those chapters for a complete list.

Can't Go Wrong

Great Mexican food (some vegetarian, no lard) at **Polli's Restaurant** in Makawao. **Longhi's** in Lahaina is well established as a gourmet cosmopolitan/Italian restaurant. Also do yourself a flavor and dine in Lahaina at **Avalon,** or **Gerard's**—both out of this world, with **David Paul's** adding to the gourmet delight. **Mama's Fish House** in Paia receives the highest compliment of being a favorite with the locals, and **The Grill and Bar** at the Kapalua Golf Course is extraordinarily good and always consistent. **The Moana Terrace** at the Kaanapali Marriot has an outstanding breakfast and dinner buffet. **Erik's Seafood Grotto** in Kahana is good value, and **Leilani's** is an up-and-comer in the Whaler's Village. The Sunday brunches at **Raffles Restaurant** at Stouffer's in Wailea and the **Maui Prince** in Makena are legendary. Two new restaurants that are building a steady reputation for superb food are the **Haliimaile General Store** in Haliimaile, and **Roy's** in Honokowai.

LUAU

The luau is an Island institution. For a fixed price of about $40, you get to gorge yourself on a tremendous variety of Island foods, and have a night of entertainment as well. On your luau day, eat a light breakfast, skip lunch, and do belly-stretching exercises! Only a few are listed below.

Old Lahaina Luau, on the beach near the 505 Front Street mall, tel. 667-1998, has an excellent reputation because it is as close to authentic as you can get. Seating is Mon.-Sat. 5:30-8:30 p.m., but reserve at least three to six days in advance to avoid disappointment especially during peak season. The luau, featuring a "local's favorite," all-you-can-eat buffet and all-you-can-drink bar, costs $55 adults, childen 3-12, half price. The traditional hula dancers use *ti*-leaf skirts, and the music is *fo' real.* The Old Lahaina Luau is one of the oldest and best luau on the island.

Stouffer's Wailea Beach Resort, tel. 879-4900, recounts tales of old Hawaii with its very authentic and professional hula show and luau every Thursday at 6 p.m. Host Rod Guerrero spins yarns and tales of Maui's past, and then bursts into song with his intriguing falsetto voice. Dramatically, a fire dancer appears, and the show moves on into the evening as you dine on a wonderful assortment of foods expertly prepared by Stouffer's chefs. Price includes open bar at $48 adults, $24 children 12 and under. Reservations are required.

The Aloha Luau, tel. 661-3500, every night 5-8 p.m. at the Sheraton Maui, is a fun time of feasting and entertainment on one of the most beautiful sunset beaches on Maui. Prices, including full buffet, bar, and entertainment, are $42; children under 12 pay $19.

The **Royal Lahaina Resort,** tel. 661-3611, has been offering a nightly luau and entertainment for years in their Luau Gardens. The show is still spectacular and the food offered is authentic and good. Prices are $49 adults, children $24, reservations suggested.

Others include **Wailea's Finest Luau,** tel. 879-1922, Tuesday, Thursday, and Friday from 5:30 p.m., $48 adults, children 6-10 $24, at the Maui Inter-continental Wailea; Hyatt Regency Maui's **Drums of the Pacific,** tel. 661-1234, every evening but Sunday and Thursday at 5:30 p.m., $44 adults, $36 for children 6-12; and **Aloha Friday Luau,** tel. 661-0011, 5:30 p.m. at Kaanapali Beach Hotel, adults $37.50, children 5-12 $18.75.

For something a little different try the **Hawaiian Country Revue** at Maui Tropical Plantation, tel. 242-8605, in Waikapu near Wailuku. Here you get a *yippee yai yo kai yeah* good time complete with hula and square dancing! The grill is fired up and sizzles with savory steaks, and there's a big pot of chili and all the fixin's. The price is $48, and the fun happens every Monday, Wednesday, and Friday from 5:30 p.m. Host is Uncle Buddy Fo, who lassoes everyone into the good time with his singing, dancing, and drumming.

New on the scene is the Pioneers Inn's **Whaling Party,** tel. 661-3636. This show will take you back to the days of historic Lahaina town, where you will be entertained by cancan girls on stage, sailors in the crowd, and bar girls from the balcony. And of course the missionaries are there as well to try to keep you from being led astray. The evening is rounded out by a buffet dinner and open bar. Every Sunday and Mon. at 6 p.m., $45 adults, $22.95 children 6-12.

FOOD MARKETS AND SUPERMARKETS

If you're shopping for general food supplies and are not interested in gourmet, specialty items, or organic foods, you'll save money by shopping at the big-name supermarkets, located in Lahaina, Kahului, and Kihei, often in malls. Smaller towns have general stores, which are adequate but a bit more expensive. You can also find convenience items at commissaries in many condos and hotels, but these should be used only for snack foods or when absolutely necessary, because the prices are just too high.

Kahului

The greatest number of supermarkets is found in Kahului. They're all conveniently located along Rt. 32 (Kaahumanu Avenue) in or adjacent to the three malls, one right after the other. **Foodland,** open 7 days 8:30 a.m.-10 p.m., is in the **Kaahumanu Shopping Center.** Just down the road in the **Kahului Shopping Center** is the ethnic **Ah Fooks** (open 7 days, 8 a.m.-7 p.m., closes early Saturday and Sunday), specializing in Japanese, Chinese, and Hawaiian foods. Farther along in the **Maui Mall** is **Star Market,** open 7 days, 8:30 a.m.-9 p.m., until 7 p.m. Sunday. Just behind the Maui Mall on E. Kamehameha Ave. is a **Safeway.** Wailuku doesn't have shopping malls, but if you're taking an excursion around the top of West Maui, make a "last chance" stop at **T.K. Supermarket** at the end of N. Market St. in the Happy Valley area. They're open 7 days, but close early on Sunday afternoons. **Ooka Supermarket,** just off Main St., is the biggest and most well-stocked in town. Its hours are 7:30 a.m. to 8 p.m. Mon.-Wed. and Saturday, until 9 p.m. Thursday and Friday, and to 6 p.m. on Sunday.

Kihei

In Kihei you've got a choice of three markets, all strung along S. Kihei Road, the main drag. **Foodland** in the Kihei Town Center, and **Star Market** just down the road, offer standard shopping. The most interesting is **Azeka's Market** in Azeka Plaza. This market is an institution, and is very famous for its specially prepared (uncooked) ribs, perfect for a barbecue. In Wailea you'll find **Wailea Pantry** in the Wailea Shopping Village, open seven days a week, 8 a.m.-7 p.m., but it's an exclusive area and the prices will make you sob.

Lahaina And Vicinity

In Lahaina you can shop at **Foodland** in Lahaina Square, just off Rt. 30. More interesting is **Nagasako's** in the Lahaina Shopping Center, just off Front Street. They've got all you need, plus a huge selection of Chinese and Japanese items. Nagasako's is open daily, 7 a.m.-9 p.m., till 7 p.m. Sunday. If you're staying at a condo and doing your own cooking, the largest and generally least expensive supermarket on West Maui is the **Safeway,** open daily, 24 hours, in The Cannery Shopping Mall. Just west of Lahaina in Honokowai, you'll find the **Food Pantry.** Although there are a few sundry stores in various hotels in Kaanapali, this is the only real place to shop. It's open daily, 8 a.m.-9 p.m. In Napili, pick up supplies at **Napili Village Store,** a bit expensive, but well-stocked and convenient. In Olowalu, south of Lahaina, you can pick up some limited items at the **Olowalu General Store.**

Hana

In Hana is the **Hana Store,** which carries all the necessities and even has a selection of health foods and imported beers. Open daily 7:30 a.m.-6:30 p.m.

Around And About

Other stores where you might pick up supplies are: **Komoda's** in Makawao. They're famous throughout Hawaii for their cream buns, which are sold out by 8 a.m. At **Pukalani Superette** in Pukalani, open seven days a week, you can pick up supplies and food to go, including sushi. In Paia try **Nagata's** or **Paia General Store** on the main drag.

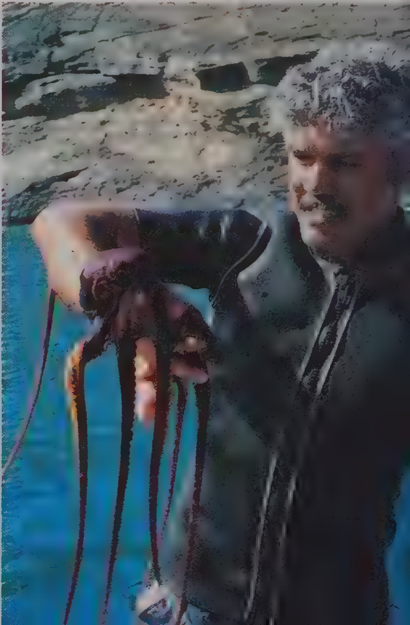
HEALTH FOOD

Those into organic foods, fresh vegetables, natural vitamins, and take-out snack bars have it made on Maui. At many fine health food stores you can have most of your needs met. Try the following: in Wailuku, **Down to Earth** is an excellent health food store complete with vitamins, bulk foods, and a snack bar. This Krishna-oriented market, on the corner of Central and Vineyard, is open seven days, 8 a.m.-6 p.m., to 5 p.m. Saturday, 4 p.m. Sunday. Formerly Lahaina Natural Foods, **Westside Natural Food** is now relocated on Dickenson Street. Open daily, they're a full-service health food store, featuring baked goods and Herbalife vitamins. **Paradise Fruit Company** on S. Kihei Rd. is terrific. It's not strictly a health food store, but does have plenty of wholesome items. Their food bar is among the best, and you can't go wrong! In Paia is **Mana Natural Foods,** open daily 8 a.m.-8 p.m., and possibly the best health food store on Maui. You can pick up whatever you need for your trip to Hana. **Maui Natural Foods,** tel. 877-3018, in the Maui Mall in Kahului is open daily and has a fair selection of fresh foods, refrigerated deli items, and a huge selection of vitamins, minerals, herbs, and supplements.

Fresh Fruit And Fish

What's Hawaii without its fruits, both from the vine and from the sea? For fresh fish try the **Maalaea Fish Market and Cafe** at Maalaea Harbor. They get their fish right from the boats, but they do have a retail counter and a limited

Opposite page (top to bottom): late afternoon rainbow over the West Maui Mountains; rainbow over Kaanapali (photos by Robert Nilsen)



Opposite page (clockwise from top left): Queenie with fighting cock (J.D. Bisignani); Joe, of the Salty Dog (Robert Nilsen); Captain Dave Ventura and friend (J.D. Bisignani); waterfall along the Hana Road (Gary Quiring)

menu. In Wailuku, both **Nagasako Fishery** on Lower Main and **Wakamatsu Fish Market** on Market Street also have a great selection of fresh fish daily. In Kihei, **Azeka's Market** is the place to go; however, some enterprising fishermen set up roadside stands along S. Kihei just west of Azeka's whenever they have a good day. Look for their coolers propping up a sign.

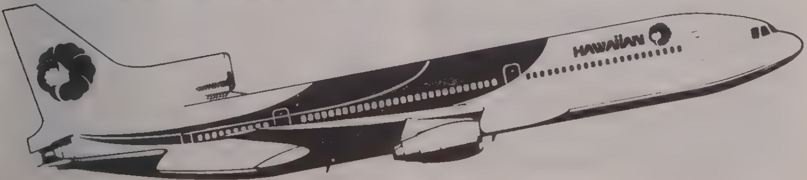
For the best and freshest fruits, veggies, cheese, and breads search out **The Farmers' Market.** Gardeners from Kula bring their fresh vegetables to roadside stands on Monday and Thursday 7:30 a.m.-1:30 p.m. in Honokawai along the Lower Honoapiilani Hwy.; also every Tuesday and Saturday, from 1:30 p.m until the vendors decide to call it a day, in the parking lot of Suda's Store along the *mauka* side at 61 S. Kihei Road. Be early for the best selections. All along the road to Hana are family fruit stands tucked away. Many times no one is in attendance and the very reasonably priced fruit is paid for on the honor system.

Take Home Maui, at 121 Dickinson St., Lahaina, mail order tel. (800) 545-MAUI, is a food store and delicatessen that specializes in packaging "agriculturally inspected" Maui produce such as pineapples, papayas, Maui onions, protea, potato chips, macadamia nut products, and even Kona coffee that they will deliver to you at the airport synchronized to correspond to the time of your departing flight.

GETTING THERE

With the number of visitors each year approaching six million, and double that number of travelers just passing through, the state of Hawaii is one of the easiest places in the world to get to . . . by plane. About 10 large U.S. airlines (and other small ones) fly to and from the Islands. About the same number of foreign carriers, mostly from Asia and Oceania, also touch down on a daily basis. In 1978 airlines were "deregulated." In 1984, the reign of the Civil Aeronautics Board (CAB), which controlled exactly which airlines flew where and how much they could charge, ended. Routes, prices, and schedules were thrown open to free competition. Airlines that had previously monopolized preferred destinations found competitors prying loose their strangleholds. Thus, Hawaii is now one of the most hotly contested air markets in the world. The competition among carriers is fierce, and this makes for "sweet deals" and a wide choice of fares for the money-wise traveler. It also makes for pricing chaos. It's impossible to give airline prices that will hold true for more than a month, if that long. But it's comforting to know that flights to Hawaii are cheaper today than they have been in years, and mile for mile are one of the best travel bargains in the industry. Familiarize yourself with the alternatives at your disposal so that you can make an informed travel selection. Now more than ever, you should work with a sharp travel agent who's on your side.

Maui, the Hawaiian destination second only to Oahu, attracts over a million visitors per year. A limited number of direct flights from the Mainland are offered, but most airlines servicing Hawaii, both domestic and foreign, land at Honolulu International Airport and then carry on to Maui or offer connecting flights on "inter-island carriers." In most cases they're part of the original ticket price with no extra charge. Different airlines have "interline" agreements with different Hawaiian carriers so check with your travel agent. All major and most smaller inter-island carriers service Maui from throughout Hawaii with over 100 flights per day in and out of Kahului Airport and several dozen a day to Kapalua-West Maui airport.



Note: Airlines usually adjust their flight schedules about every three months to account for seasonal differences in travel and route changes. Before planning a trip to and around the Islands, be sure to contact the airlines directly or go through your travel agent for the most current information on routes and flying times.

When To Go

The prime tourist season starts two weeks before Christmas and lasts until Easter. It picks up again with summer vacation in early June and ends once more in late August. Everything is usually booked solid and prices are inflated. Hotel, airline, and car reservations, which are a must, are often hard to coordinate at this time of year. You can save 10-50% and a lot of hassling if you go in the artificially created "off season," September to early December, and mid-April (after Easter) until early June. You'll not only find the prices better, but the beaches, hikes, campgrounds, and even restaurants will be less crowded. The people will be happier to see you, too.

Categories Of Airlines

There are two categories of airlines that you can take to Hawaii: **domestic,** meaning American-owned; and **foreign**-owned. An American law, penned at the turn of the century to protect American shipping, says that "only" an American carrier can transport you to and from two American cities. In the airline industry, this law is still very much in effect. It means, for example, that if you want a roundtrip between San Francisco and Honolulu, you *must* fly on a domestic carrier, such as United or American. If, for example, you are flying from San Francisco to Tokyo, you are at liberty to fly a "foreign" airline, and you may even have a stopover in Hawaii, but you must continue to Tokyo or some other foreign city and cannot fly back to San Francisco on the foreign airline. Canadians have no problem flying Canadian Pacific roundtrip from Toronto to Honolulu because this route does not connect two American cities, and so it is with all foreign travel to and from Hawaii. Travel agents know this, but if you're planning your own trip be aware of this fact; if you're traveling roundtrip it must be on a domestic carrier.

Kinds Of Flights

The three kinds of flights are the "milk run," direct, and nonstop. Milk runs are the least convenient. On these, you board a carrier, say in your home town, fly it to a gateway city, change planes and carriers, fly on to the West Coast, change again, and then fly to Hawaii. They're a hassle—your bags have a much better chance of getting lost, you waste time in airports, and to top it off, they're not any cheaper. Avoid them if you can.

On direct flights you fly from point A to point B without changing planes; it doesn't mean that you don't land in between. Direct flights do land usually once to board and deplane passengers, but you sit cozily on the plane along with your luggage and off you go again. Nonstop is just that, but can cost a bit more. You board and when the doors open again you're in Hawaii. All flights from the West Coast gateway cities are nonstop "God willing," because there is only the Pacific in between!

Travel Agents

At one time people went to a travel agent the same way they went to a barber or beautician, loyally sticking with one. Most agents are reputable professionals who know what they're doing. They should be members of the American Society of Travel Agents (ASTA) and licensed by the Air Traffic Conference (ATC). Most have the inside track on the best deals, and they'll save you countless hours calling 800 numbers and listening to elevator music while on hold. Unless you require them to make very special arrangements, their services are free—they are paid a commission by the airlines and hotels that they book for you.

If you've done business with a travel agent in the past and were satisfied with the services and prices, by all means stick with him or her. If no such positive rapport exists, then shop around. Ask friends or relatives for recommendations; if you can't get any endorsements go to the Yellow Pages. Call two or three travel agents to compare prices. Make sure to give all of them the same information and to be as precise as possible. Tell them where and when you want to go, how long you want to stay, which class you want to travel, and any special requirements. Write down their information. It's amazing how confusing travel plans can be when you have to keep track of flight numbers, times, prices, and all the preparation info. When you compare, don't look only for the cheapest price. Check for convenience in flights, amenities of hotels, and any other fringe benefits that might be included. Then make your choice of agent, and if he or she is willing to give you individualized service, stick with that agent from then on.

Agents become accustomed to offering the same deals to many clients because they're familiar with the arrangements and because the deals have worked well in the past. Sometimes these are indeed the best, but if they don't suit you, don't be railroaded into accepting them. Any good agent will work with you. After all, it's your trip and your money.

Package Tours

For the independent traveler, practical package deals that include only flight, car, and lodging are okay. Agents put these together all the time and they just might be the best, but if they don't suit you, make arrangements separately. A package *tour* is totally different. On these you get your hand held by an escort, eat where they want you to eat, go where they want you to go, and watch Hawaii slide by your bus window. For some people, especially groups, this might be the way, but everyone else should avoid the package tour. You'll see Hawaii best on your own, and if you want a tour you can arrange one there, often cheaper. Once arrangements have been made with your travel agent, make sure to take all receipts and letters of confirmation (hotel, car) with you to Hawaii. They probably won't be needed, but if they are, nothing will work better in getting results.

Mainland And International Fares

There are many categories of airline fares, but only three apply to the average traveler: first class, coach, and excursion (APEX). Traveling **first class** seats you in the front of the plane, gives you free drinks and movie headsets, a wider choice of meals, more leg room, and access to VIP lounges, if they exist. There are no restrictions, no penalties for advance-booking cancellations or rebooking of return flights, and no minimum-stay requirements.

Coach, the way most people fly, is totally adequate. You sit in the plane's main compartment behind first class. Your seats are comfortable, but you don't have as much legroom or as wide a choice of meals. Movie headsets and drinks cost you a few dollars. Coach offers many of the same benefits as first class and costs about 30% less. You can buy tickets up until takeoff; you have no restrictions on minimum or maximum stays; you receive liberal stopover privileges, and you can cash in your return ticket or change your return date with no penalties.

Excursion or advance payment excursion (APEX) fares are the cheapest. You are accommodated on the plane exactly the same as if you were flying coach. There are, however, some restrictions. You must book and pay for your ticket in advance (7-14 days). At the same time, you must book your return flight, and under most circumstances you can't change either without paying a penalty. Also, your stopovers are severely limited and you will have a minimum/maximum stay period. Only a limited number of seats on any one plane are set aside for APEX fares, so book as early as you can. Also, if you must change travel plans, you can go to the airport and get on as a standby passenger using a discounted ticket, even if the airline doesn't have an official standby policy. There's always the risk that you won't get on, but you do have a chance, as well as priority over an actual standby customer.

Standby is exactly what its name implies: you go to the airport and wait around to see if any flights going to Hawaii have an empty seat. You can save some money, but cannot have a firm itinerary or limited time. Since Hawaii is such a popular destination, standbys can wait days before catching a plane. A company called **Stand Bys Ltd.** offers an up-to-the-minute newsletter and an 800 number that gives you information on charter flights that haven't sold out. The service costs $45 per year, but you can save 15-60% on most tickets. Contact Stand Bys Ltd., 26711 Northwestern Hwy., Southfield, MI 48034, tel. (313) 352-4876.

Active and retired **military personnel** and their dependents are offered special fares on airlines and in military hostels. An excellent resource book listing all of these special fares and more is *Space-A* ($11.75 for book and 1st-class postage), available from Military Travel News, P.O. Box 9, Oakton, VA 22124. Plenty of money-saving tips.

Charters

Charter flights were at one time only for groups or organizations that had memberships in travel clubs. Now they're open to the general public. A charter flight is an entire plane or a block of seats purchased at a quantity discount by a charter company and then sold to customers. Because they are bought at wholesale prices, charter fares can be the cheapest available. As in package deals, only take a charter flight if it is a "fly only," or perhaps includes a car. You don't need one that includes a guide and a bus. Most importantly, make sure that the charter company is reputable. They should belong to the same organizations (ASTA and ATC) as most travel agents. If not, check into them at the local chamber of commerce.

More restrictions apply to charters than to any other flights. You must pay in advance. If you cancel after a designated time, you can be penalized severely or lose your money entirely. You cannot change departure or return dates and times. However, up to 10 days before departure the charter company is legally able to cancel, raise the price by 10%, or change time and dates. They must return your money if cancellation occurs, or if changed arrangements are unacceptable to you. Mostly they are on the up-and-up and flights go smoothly, but there are horror stories. Be careful. Be wise. Investigate!

Tips

Flights from the West Coast take about five hours; you gain two hours over Pacific Standard Time when you land in Hawaii. From the East Coast it takes about 11 hours and you gain five hours over Eastern Standard Time. Try to fly Mon.-Thurs., when flights are cheaper and easier to book. Pay for your ticket as soon as your plans are firm. If prices go up there is no charge added, but merely booking doesn't guarantee the lowest price. Make sure that airlines, hotels, and car agencies get your phone number too, not only your travel agent's, in case any problems with availability arise (travel agents are often closed on weekends). It's not necessary, but it's a good idea to call and reconfirm flights 24-72 hours in advance.

First-row (bulkhead) seats are good for people who need more leg room, but bad for watching the movie. Airlines will give you special meals (vegetarian, kosher, low cal, low salt) often at no extra charge, but you must notify them in advance. If you're "bumped" from an overbooked flight, you're entitled to a comparable flight to your destination within one hour. If more than an hour elapses, you get denied-boarding compensation, which goes up proportionately with the amount of time you're detained. Sometimes this is cash or a voucher for another flight to be used in the future. You don't have to accept what an airline offers on the spot, if you feel they aren't being fair.

Traveling With Children

Fares for children ages 2-12 are 50% of the adult fare; children under two not occupying a seat travel free. If you're traveling with an infant or active toddler, book your flight well in advance and request the bulkhead seat or first row in any section and a bassinet if available. Many carriers have fold-down cribs with restraints for baby's safety and comfort. Toddlers appreciate the extra space provided by the front-row seats. Be sure to reconfirm, and arrive early to ensure this special seating. On long flights you'll be glad that you took these extra pains.

Although most airlines have coloring books, puppets, etc., to keep your child busy, it's always a good idea to bring your own. These can make the difference between a pleasant flight and a harried ordeal. Also, remember to bring baby bottles, formula, diapers, and other necessities, as many airlines may not be equipped with exactly what you need. Make all inquiries ahead of time so you're not caught unprepared.

Baggage

You are allowed two free pieces of luggage and a carry-on bag. The two main pieces can weigh up to 70 pounds each; an extra charge is levied for extra weight. The larger bag can have an overall added dimension (height plus width plus length) of 62 inches; the smaller, 55 inches. Your carry-on must fit under your seat or in the overhead storage compartment. Purses and camera bags are not counted as carry-ons and may be taken aboard. Surfboards and bicycles are about $15 extra. Although they make great mementos, remove all previous baggage tags from your luggage; they can confuse handlers. Attach a sturdy holder with your name and address on the handle, or use a stick-on label on the bag itself. Put your name and address inside the bag, and the address where you'll be staying in Hawaii if possible. Carry your cosmetics, identification, money, prescriptions, tickets, reservations, change of underwear, camera equipment, and perhaps a change of shirt or blouse in your carry-on.

Visas

Entering Hawaii is like entering anywhere else in the United States. Foreign nationals must have a current passport and proper visa, an ongoing or return air ticket, and sufficient funds for the proposed stay in Hawaii. Canadians do not need a visa or passport, but must have proper identification such as passport, driver's license, or birth certificate.

Leaving Hawaii

Remember that before you leave Hawaii for the Mainland, all of your bags are subject to an **agricultural inspection,** a usually painless procedure taking only a minute or two. To facilitate your departure, leave all bags unlocked until after inspection. There are no restrictions on beach sand, coconuts, dried flower arrangements, fresh flower lei, pineapples, certified pest-free plants, seashells, seed lei, and wood roses. However, avocado, litchi, and papaya must be treated before departure. Some other restricted items are berries, fresh gardenias, roses, jade plants, live insects, snails, cotton, plants in soil, soil itself, and sugarcane.

MAUI FLIGHT ARRIVALS

Maui's Airports

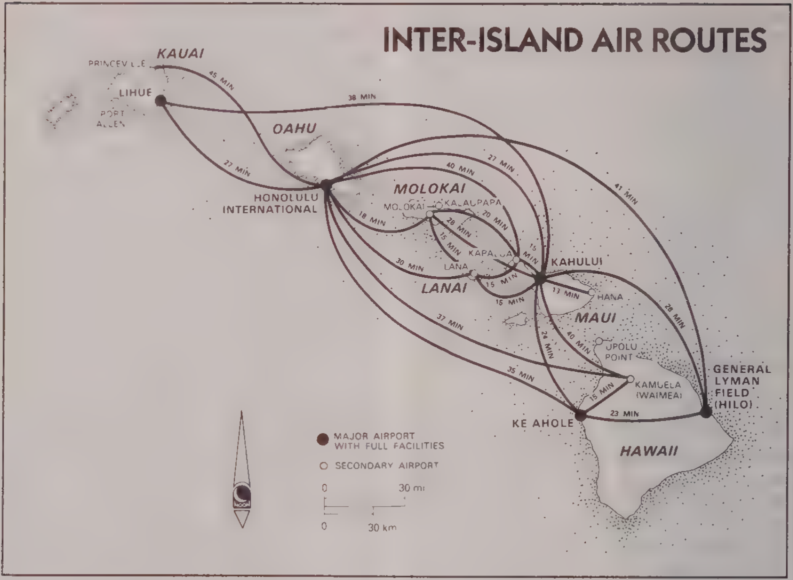
There are three commercial airports on Maui, but the vast majority of travelers will be concerned with **Kahului Airport,** which accommodates 95% of the flights in and out of Maui. Kahului Airport is only minutes from Kahului city center, on the north-central coast of Maui. A full-service facility with most amenities, it has car rental agencies, information booths, and limited public and private transportation. This airport is currently undergoing a major expansion—opposed by many Island residents—that will allow it to land the biggest commercial planes and handle a great increase in traffic, including direct international flights. The first phase was completed in 1990 and work will continue for the next several years, causing only minor inconvenience to travelers. Major roads lead from Kahului Airport to all primary destinations on Maui.

Hawaiian Airlines opened **Kapulua-West Maui Airport** in early 1987. This brand-new facility is conveniently located between Kaanapali and the Kapalua resort areas, on the *mauka* side of the Honoapiilani Hwy. at Mahinahina just a few minutes from the major Kaanapali Hotels. This is definitely the airport that you want to use if you are staying anywhere on West Maui, if possible. Though Hawaiian Air no longer operates connecting flights to West Maui with the rest of Hawaii, seven other commuter airlines have contracted to use the facility, but for now only Aloha Island Air and Panorama Air Tours have a booth. The facility opens West Maui to its first-ever service to all the Hawaiian Islands, the South Pacific, and the Mainland's West Coast. The new airport is very user-friendly with a snack bar, sundries, and car rental agencies or courtesy phones for car rental pickup. A free trolley bus connects you with major Kaanapali hotels.

The third airstrip is **Hana Airport,** an isolated runway with a tiny terminal on the northeast coast just west of Hana. It has no amenities and transportation is available only to the Hotel Hana Maui via the hotel shuttle. People flying into Hana Airport generally plan to vacation in Hana for an extended period and have made prior arrangements for being picked up. The only rental cars available in Hana can be arranged by calling 248-8391—call before you come!

Nonstop Flights

Until recently, **United Airlines** was the only carrier that offered nonstop flights from the Mainland to Maui. United, tel. (800) 241-6522, flies one daily nonstop to Maui from both San Francisco and Los Angeles. Denver, Portland, and Seattle passengers fly via San Francisco or Los Angeles. Now, **Delta Airlines,** tel. (800) 221-1212, flies once daily direct from Los Angeles, with other flights originating in Los Angeles and San Francisco going through Honolulu at no extra charge. **Hawaiian Air,** tel. (800) 367-5320, offers daily flights via San Francisco and Los Angeles through Honolulu.



INTER-ISLAND AIR ROUTES

KAUAI
PRINCEVILLE
LIHUE
PORT ALLEN
45 MIN
38 MIN
27 MIN
OAHU
HONOLULU INTERNATIONAL
40 MIN
27 MIN
41 MIN
MOLOKAI
MOLOKAI
KALAUPAPA
18 MIN
20 MIN
28 MIN
15 MIN
KAPALUA
15 MIN
30 MIN
LANA
LANAI
15 MIN
15 MIN
KAHULUI
13 MIN
HANA
MAUI
28 MIN
37 MIN
24 MIN
40 MIN
UPOLU POINT
35 MIN
15 MIN
KAMUELA (WAIMEA)
GENERAL LYMAN FIELD (HILO)
23 MIN
KE AHOLE
HAWAII
MAJOR AIRPORT WITH FULL FACILITIES
SECONDARY AIRPORT
0
30 mi
0
30 km

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Stopover Flights

All the major carriers have arrangements for getting you to Maui. United States carriers such as Hawaiian Air, Western, Continental, and American, along with foreign carriers like Canadian Pacific, Qantas, and Japan Airlines land at Honolulu. There they have an interline agreement with island carriers, including Hawaiian Air and Aloha Airlines, which then take you to Maui. This sometimes involves a plane change, but your baggage can be booked straight through. Hawaiian Air has expanded to Mainland flights from San Francisco and Los Angeles, with connecting flights in Honolulu to Kahului. They offer the added convenience of dealing with just one airline.

Inter-island Carriers

Getting to and from Maui via the other islands is easy and convenient. The only effective way for most visitors to travel between the Hawaiian islands is by air. Luckily, Hawaii has excellent air transportation that boasts one of the industry's safest flight records. The following airlines have competitive prices, with inter-island flights at about $75 OW. You can also save money (about $15) if you **take the first or last daily scheduled flight.** This offer usually applies only to flights to and from Honolulu, but do check because the policy often changes. Another alternative is to purchase a booklet of six **flight vouchers.** You save about $7 per ticket, and they are *transferable.* Just book a flight as normal and present the filled-in voucher to board the plane. Perfect for families or groups of friends, and can be purchased at any ticket office or at Honolulu International Airport.

Note: Although every effort has been made for up-to-the-minute accuracy, remember that schedules are constantly changing. The following should be used only as a point of reference. Please call the airlines listed below for their latest schedules.

Hawaiian Air, tel. (800) 367-5320 nationwide, (800) 882-8811 statewide, Maui 244-9111, offers more flights to Maui than any other inter-island carrier. The majority of flights are to and from Honolulu (average flight time 30 minutes), with over 30 per day in each direction. Hawaiian Air flights to Kahului, Maui, from Honolulu begin at 5:30 a.m., with flights thereafter about every 30 minutes until 8 p.m. Flights from Kahului to Honolulu begin at 6:30 a.m. and go all day until 9 p.m. There are two flights to/from Hilo daily, one in the morning and one in mid-afternoon. Kona, on the Big Island, is serviced with three daily flights from Kahului (two in the morning and one in the late afternoon), and three from Kona to Kahului on about the same time schedule. There is one direct flight between Maui and Molokai, leaving Maui at 10:20 a.m. and Molokai at 12:30 p.m. on Dash 7 prop planes. Molokai and Lanai are connected by twice-weekly flights, both going through Honolulu.

Aloha Airlines, tel. (800) 367-5250, Maui 244-9071, with its all-jet fleet of 737s, flies from Honolulu to Maui over 30 times per day beginning at 5:35 a.m. with the last flight at 8 p.m.; to Honolulu at 6:35 a.m., last at 9 p.m. Multiple flights throughout the day from Kauai begin at 6:35 a.m. until 7 p.m.; to Kauai at 6:35 a.m. and throughout the day until 6:50 p.m. From Hilo, two flights, one at mid-morning and the last at 5:30 p.m.; to Hilo three flights are interspersed from 8:30 a.m. until 4:30 p.m.; from Kona six flights leave from 9:25 a.m. until 6:55 p.m.; to Kona five flights from 7:15 a.m. until 6:20 p.m.

Commuter Airlines

Aloha Island Air, tel. (800) 323-3345 nationwide, (800) 652-6541 statewide, 877-5755 Kahului, offers daily flights connecting Maui with all the major islands. Along with only two of the state's main airports (Honolulu and Kahului), they service the smaller and sometimes more convenient airports of Kapalua and Hana on Maui, Princeville on Kauai, and Kalaupapa on Molokai. Over a dozen flights a day connect Honolulu to Kahului (most via Molokai, Lanai, or Kapalua-West Maui) beginning at 7:30 a.m. (6:10 from Honolulu) and run until 6:20 p.m., with one late night flight at 11:59 p.m. to Kahului, and 1 a.m. from Kahului to Honolulu. Five daily flights run from Molokai to Kahului (6:30 a.m. to 5 p.m.), with two from Lanai (6:45 a.m. and 2:05 p.m.); from Maui you can then catch a connecting flight to either of these islands. There are daily flights to/from Kahului and Hana, and to Princeville via Molokai. Direct flights to/from Honolulu from West Maui Airport run from 7:50 a.m. to 4:55 p.m. There are regular flights to Kalaupapa on Molokai from Kahalui, Molokai, and Honolulu, but only with a reservation on one of the organized tours (see "Middle Molokai, Getting There ").

Air Molokai, tel. 521-0090 on Oahu, 877-0026 Maui, 567-6881 Molokai, has flights connecting Oahu, Molokai, Maui, and Lanai upon request only. There are four interspersed throughout the day between Oahu and Molokai, and two daily flights connect Molokai and Kahului, Maui.

Charter Airlines

If you've got the bucks or just need to go when there's no regularly scheduled flight, try either **Paragon Air,** tel. 244-3356, or **Trans Air,** tel. 833-5557, (800) 634-2094 statewide, for islandwide service.

DOMESTIC CARRIERS

The following are the major domestic carriers to and from Hawaii. The planes used are primarily DC-10s and 747s, with a smaller 727 flown now and again. A list of the "gateway cities" from which they fly direct and nonstop flights is given, but "connecting cities" are not. All flights, by all carriers, land at Honolulu International Airport except the limited direct flights to Maui and Hawaii. Only the established companies are listed. Entrepreneurial small airlines such as the now-defunct Hawaii Express pop up now and again and specialize in dirt-cheap fares. There is a hectic frenzy to buy their tickets and business is great for a while, but then the established companies lower their fares and the gamblers fold.

Hawaiian Air

One of Hawaii's own domestic airlines has entered the Mainland market. They operate a daily flight from Los Angeles and San Francisco to Honolulu, with periodic flights from Anchorage, Las Vegas, Portland, and Seattle. The "common fare" ticket price includes an ongoing flight to any of the Neighbor Islands, and if you're leaving Hawaii, a free flight from a Neighbor Island to the link-up in Honolulu. Senior-citizen discounts for people age 60 or older are offered on trans-Pacific and inter-island flights. Hawaiian Air's trans-Pacific schedule features flights between Honolulu and points in the South Pacific nearly every day: flights depart for Pago Pago and American Samoa, half continuing on to Apia, Western Samoa, and the rest flying to Tonga, with additional flights to New Zealand, Guam, Tahiti, and Rarotonga. Hawaiian Air offers special discount deals with Dollar rental cars and select major-island hotels. Contact Hawaiian Air at (800) 367-5320 Mainland, (800) 882-8811 in Hawaii.

United Airlines
Since their first island flight in 1947, United has become top dog in flights to Hawaii. Their Mainland routes connect over 100 cities to Honolulu. The main gateways are direct flights from San Francisco, Los Angeles, San Diego, Seattle, Portland, Chicago, New York, Denver, and Toronto. They also offer direct flights to Maui from San Francisco, Los Angeles, and Chicago, and from Los Angeles to the Big Island. United offers a number of packages, including flight and hotel on Oahu, and flight, hotel, and car on the Neighbor Islands. They interline with Aloha Airlines and deal with Hertz rental cars. They're the "big guys" and they intend to stay that way—their packages are hard to beat. Call (800) 241-6522.

American Airlines
American offers direct flights to Honolulu from Los Angeles, San Francisco, Dallas, and Chicago. They also fly from Los Angeles and San Francisco to Maui, with a connection in Honolulu. Call (800) 433-7300.

Continental
Flights from all Mainland cities to Honolulu connect via Los Angeles and San Francisco. Also available are direct flights from Australia and New Zealand to Honolulu. Call (800) 525-0280 or (800) 231-0856 for international information.

Northwest Orient
Northwest flies from Los Angeles, San Francisco, and Portland via Seattle. There are onward flights to Tokyo, Osaka, Okinawa, Manila, Hong Kong, Taipei, and Seoul. Call (800) 225-2525.

Delta Airlines
In 1985, Delta entered the Hawaiian market; when it bought out Western Airlines its share became even bigger. They have nonstop flights to Honolulu from Dallas/Ft. Worth, Los Angeles, San Francisco, and San Diego; and now flights to Kahului, Maui, via Los Angeles or Honolulu. Call (800) 221-1212.

FOREIGN CARRIERS

The following carriers operate throughout Oceania but have no U.S. flying rights. This means that in order for you to vacation in Hawaii using one of these carriers, your flight must originate or terminate in a foreign city. You can have a stopover in Honolulu with a connecting flight to a Neighbor Island. For example, if you've purchased a flight on Japan Air Lines from San Francisco to Tokyo, you can stop in Hawaii, but you must then carry on to Tokyo. Failure to do so will result in a stiff fine, and the balance of your ticket will not be refunded.

Canadian Airlines International
Nonstop flights from Canada to Honolulu originate in Vancouver, Toronto, and Calgary; nonstop Pacific flights go to Fiji, Auckland, and Sydney, with connecting flights to other Pacific cities. Call (800) 426-7007.

Air New Zealand
Flights link New Zealand, Australia, and Fiji with Los Angeles via Honolulu. Also offered are a remarkable APEX fare from Los Angeles to New Zealand, with stops in Honolulu and Fiji; and a Super Pass fare that lets you stop in eight cities between Los Angeles and Australia. Occasionally, other special fares are offered. Call (800) 262-1234 for current information.

Japan Air Lines
The Japanese are the second-largest group, next to Americans, to visit Hawaii. JAL flights to Honolulu originate in Tokyo, Nagoya, and Osaka. There are no JAL flights between the Mainland and Hawaii. Call (800) 525-3663.

Philippine Airlines
Philippine Airlines flies between Los Angeles or San Francisco and Manila via Honolulu. Connections in Manila are available to most Asian cities. Call (800) 435-9725.

Qantas
Daily flights depart from San Francisco and Los Angeles for Sydney via Honolulu. Stopovers are possible in Fiji and Tahiti. Call (800) 622-0850.

China Airlines
Routes from Los Angeles to Taipei with stopovers in Honolulu and Tokyo are possible, but flights are not available year-round. Connections from Taipei to most Asian capitals. Call (800) 227-5118.

Korean Air
Korean Air offers some of the least expensive flights to Asia. Flights leave only from Los Angeles, stop in Honolulu, then continue either directly to Seoul or stop over in Tokyo. Connections to many Asian cities. Call (800) 421-8200.

Air Tungaru
Limited flights from Kiribati to Honolulu via Christmas Island and Tarawa. In Hawaii, call 735-3994.

Air Nauru
The South Pacific's richest island offers flights throughout Polynesia, including most major islands, with connections to Japan, Taipei, Hong Kong, Manila, Singapore, and Australia. In Hawaii, call 531-9766.

TRAVEL BY SHIP

American Hawaii Cruises
This American cruise ship company operates two 800-passenger ships, the SS *Independence* and the SS *Constitution*. These ships offer similar seven-day itineraries that circumnavigate and call at the four main islands. Their fares range from an inside "thrifty cabin" at $1095 to a luxury owner's suite for $3950. Children under 16 are often given special rates and cruise free June-Sept. when they share a cabin with their parents. You board the ship in Honolulu after a plane flight to the Islands arranged by American Hawaii Cruises. Each ship is a luxury seagoing hotel and gourmet restaurant; swimming pools, health clubs, movies, and nightclubs are all part of the amenities. For details contact: American Hawaii Cruises, 550 Kearny St., San Francisco, CA 94108, tel. (800) 765-7000; from Canada call collect (415) 392-9400.

Alternatives
Other companies offering varied cruises include **P&O Lines,** which operates the *Sea Princess* through the South Pacific, making port at Honolulu on its way from the West Coast once a year.

Royal Cruise Line out of Los Angeles, or Auckland alternatively, sails the *Royal Odyssey*, which docks in Honolulu on its South Pacific and Orient cruise, $2200-4000.

The **Holland America Line** sails the *Rotterdam* on its 108-day Grand Circle cruise, departing Fort Lauderdale, passing around South America, and calling at Honolulu as it heads for Asia. Prices are $20,000-70,000. Call (800) 426-0327.

Society Expeditions offers a 42-day cruise throughout the South Pacific departing from Honolulu. Fares range $3000-9000. Call (800) 426-7794.

Information
Most travel agents can provide information on the above cruise lines. If you're especially interested in traveling by freighter, contact: **Freighter Travel Club of America,** P.O. Box 12693, Salem, OR 97309; or **Ford's Freighter Travel Guide,** P.O. Box 505, 22151 Clarendon St., Woodland Hills, CA 91367.

TOUR COMPANIES

Many tour companies advertise packages to Hawaii in large city newspapers every week. They offer very reasonable airfares, car rentals, and accommodations. Without trying, you can get roundtrip airfare from the West Coast and a week in Hawaii for $400-500 using one of these companies. The following companies offer great deals and have excellent reputations. This list is by no means exhaustive.

Note: For a list of **ecotours** and excursions available *in* Hawaii see "Getting Around." For ecotours *to* Hawaii see below.

SunTrips

This California-based tour and charter company sells vacations all over the world. They're primarily a wholesale company, but will work with the general public. SunTrips often works with American Trans-Air, tel. (800) 225-9920, when flying to Hawaii. American Trans-Air answers their phones Mon.-Fri. during normal business hours only. When you receive your SunTrip tickets, you are given discount vouchers for places to stay that are convenient to the airport of departure. Many of these hotels have complimentary airport pickup service, and will allow you to park your car, free of charge, for up to 14 days, which saves a considerable amount on airport parking fees. SunTrips does not offer assigned seating until you get to the airport. They recommend that you get there two hours in advance, and they ain't kidding! This is the price you pay for getting such inexpensive air travel. SunTrips usually has a deal with a car-rental company. Remember that everyone on your incoming flight is offered the same deal, and all make a beeline for the rental car's shuttle van after landing and securing their baggage. If you have a traveling companion, work together to beat the rush by leaving your companion to fetch the baggage and heading directly for the van as soon as you arrive. Pick your car up, then return for your partner and the bags. Even if you're alone, you could zip over to the car-rental center and then return for your bags without having them sit very long on the carousel. Contact SunTrips, 100 Park Center, P.O. Box 18505, San Jose, CA 95158, tel. (800) 662-9292, (800) 786-8747 in California, 941-2697 in Honolulu.

Council Travel Services

These full-service, budget-travel specialists are a subsidiary of the nonprofit Council on International Educational Exchange, and the official U.S. representative to the International Student Travel Conference. They'll custom-design trips and programs for everyone from senior citizens to college students. Bona fide students have extra advantages, however, including eligibility for the International Student Identification Card (CISC), which often gets you discount fares and waived entrance fees. Groups and business travelers are also welcome. For full information, write to the main offices at Council Travel Services, 919 Irving St. #102, San Francisco, CA 94122, tel. (415) 566-6222. Other offices are in Austin, Berkeley, Boston, Davis, Long Beach, Los Angeles, Miami, New York, Portland, San Diego, and Seattle.

Student Travel Network

You don't have to be a student to avail yourself of their services. Their main office is at 2500 Wilshire Blvd. #920, Los Angeles, CA 90057, tel. (213) 380-2184. In Honolulu they're at 1831 S. King St., Honolulu, HI 96826, tel. 942-7755. STN also maintains offices in San Diego, San Francisco, Northridge (California), Toronto, and Vancouver, as well as throughout Australia and Europe.

Nature Expeditions International

These quality tours have nature as the theme. Trips are 15-day, four-island, natural-history expeditions, with emphasis on plants, birds, and geology. Their guides are experts in their fields and give personable and attentive service. Contact Nature Expeditions International at 474 Willamette, P.O. Box 11496, Eugene, OR 97440, tel. (503) 484-6529 or (800) 869-0639.

Ocean Voyages

This unique company offers seven- and 10-day itineraries aboard a variety of yachts in the Hawaiian Islands. The yachts, equipped to carry 2-10 passengers, ensure individualized sail training. The vessels sail throughout the Islands, exploring hidden bays and coves, and berth at different ports as they go. This opportunity is for anyone who wishes to see the Islands in a timeless fashion, thrilling to sights experienced by the first Polynesian settlers and Western explorers. For rates and information contact Ocean Voyages, 1709 Bridgeway, Sausalito, CA 94965, tel. (415) 332-4681.

Island Holiday Tours

This established, Hawaii-based company offers flights with American and United, and rental cars through Budget. Arrangements can also be made for tours, luau, helicopter rides, etc., on all islands. Contact Island Holiday Tours, 2255 Kuhio Ave., Honolulu, HI 96815, tel. (800) 448-6877.

Pleasant Hawaiian Holidays

A California-based company specializing in Hawaii, Pleasant Hawaiian Holidays makes arrangements for flights, accommodations, and transportation only. At 2404 Townsgate Rd., Westlake Village, CA 91361, tel. (800) 242-9244.

Others

Tradewind Tours, tel. (800) 645-2000; **Aloha Hawaii Travel,** tel. (800) 367-5300; **Ask Mr. Foster,** tel. (800) 544-1322; **Hawaii Leisure,** tel. (800) 426-4116; **Condo Resorts,** tel. (800) 854-3823.

Disabled Travelers

Over The Rainbow, 186 Mehani Circle, Kihei, HI 96753, tel. 879-5521, is a private company, owned and operated by Dave McKown, who has traveled the world with his brother who is a paraplegic. Dave knows first-hand the obstacles faced by disabled people. Over The Rainbow provides: a full service travel agency, with bookings into hotels, condos, and private homes set up for the handicapped; an activities desk featuring everything from water sports to helicopter rides; u-drive cars and vans with hand controls and wheelchair lifts; airport arrangements; and scenic tours.

EcoTours To Hawaii

Sierra Club Trips offers Hawaii trips for nature lovers who are interested in an outdoor experience. Various trips include hikes over Maui's Haleakala, a kayak trip along the Na Pali Coast of Kauai, and a family camping spree in Kauai's Kokee region. All trips are led by experienced guides and are open to Sierra Club members only ($33 per year to join). For information contact the Sierra Club Outing Department, 730 Polk St., San Francisco, CA 94109, tel. (415) 776-2211.

Earthwatch allows you to become part of an expeditionary team dedicated to conservation and the study of the natural environment. An expedition might include studying dolphins in Kewalo Basin Marine Mammal Laboratory, or observing the ubiquitous mongoose from a hut high atop Mauna Kea. Basically, you become an assistant field researcher—your lodgings might be a dorm room at the University of Hawaii, and your meals might come from a remote camp kitchen. Fees vary and are tax deductible. If you are interested in this learning experience, contact Earthwatch, 680 Mt. Auburn St., Box 403-P, Watertown, MA 02272, tel. (617) 926-8200.

Backroads, 1516 Fifth St., Suite PR, Berkeley, CA 94710, tel. (510) 527-1555, (800) 462-2848, arranges easy-on-the-environment bicycle and hiking trips on the Big Island. Basic tours include: six-day hiking/camping tour $698; six-day hiking/inn tour $1295; eight-day bicycle/inn tour $1495; and five-day bicycle/camping tour $649. Prices include hotel/inn accommodations or tent when applicable, most meals, and professional guide service. Airfare is not included, and bicycles and sleeping bags can be rented (b.y.o. okay!) for reasonable rates.

Far Horizons, Box 1529, 16 Fern Ln., San Anselmo, CA 94960, tel. (800) 552-4575, specializes in cultural discovery trips. A 12-day trip visits the islands of Hawaii, Lanai, and Oahu. Led by archaeologist Dr. Georgia Lee, an expert in Polynesian rock art, the expedition features stops at Hawaii's most famous *heiau,* petroglyph fields, museums, and historical homes. The cost is $3695 per person and includes trans-Pacific and internal flights, accommodations, ground transportation, most meals, and entry fees.

Crane Tours, 15101 Magnolia Blvd., Sherman Oaks, CA 91403, tel. (800) 653-2545, owned and operated by Bill Crane, has been taking people kayaking and backpacking to the Big Island, Maui, and Kauai since 1976. Basic prices for these eco-adventures start at $650, with the most expensive tour around $800 (airfare not included).

Note: For **ecotours** *in* Hawaii see "Getting Around."

GETTING AROUND

If it's your intention to *see* Maui when you visit, and not just to lie on the beach in front of your hotel, the only efficient way is to rent a car. Limited public transportation, a few free shuttles, taxis, and the good old thumb are available, but all these are flawed in one way or another. Other unique and fun-filled ways to tour the island include renting a bike or moped, or hopping on a helicopter, but these conveyances are highly specialized and are more in the realm of sports than touring.

RENTAL CARS

Maui has about 40 car rental agencies that can put you behind the wheel of anything from a Mercedes convertible to a used station wagon with chipped paint and torn upholstery. There are national companies, inter-island firms, good local companies, and a few fly-by-nights that'll rent you a clunker. Eleven companies are clustered in little booths at the Kahului Airport, a few at Kapalua-West Maui Airport, and none at Hana Airport, but the Hana Hotel can arrange a car for you or you can do it yourself by calling Purdee's at 248-8391. The rest are scattered around the island, with a heavy concentration on Dairy Road in Kahului, at the Kaanapali Transportation Center, and along S. Kihei Road. Those without an airport booth either have a courtesy phone or a number to call; they'll pick you up and shuttle you to their lots. Stiff competition tends to keep the prices more or less reasonable. Good deals are offered off-season, with price wars flaring at anytime and making for real savings. Even with all these companies, it's best to book ahead. You might not save money, but you can save youself headaches.

Car-rental Tips

The best cars to rent on Maui happen to be the cheapest: subcompacts with standard shift (if you can drive a standard!). Maui's main highways are broad and well paved, just like major roads on the Mainland, but the back roads, where all the fun is, are narrow twisty affairs. You'll appreciate the downshifting ability of standard transmissions on curves and steep inclines. If you get a big fatso luxury car, it'll be great for "puttin' on the ritz" at the resort areas, but you'll feel like a hippopotamus in the backcountry. If you've got that much money to burn, rent two cars! Try to get a car with cloth seats. Vinyl is too sticky, but sitting on your towel will help. Air-conditioning is nice, especially if you plan on being in Lahaina a lot.

The mile markers on back roads are great for pinpointing sites and beaches. The lower number on these signs is the highway number, so you can always make sure that you're on the right road. The car rental agencies prohibit travel past Seven Sacred Pools on the other side of Hana, or around the top of the head of Maui. These roads are indeed rugged, but passable; the locals do it all the time. The car companies will warn you that your insurance "might" not cover you on these roads. They're really protecting their cars from being banged around. Traveling these roads is not recommended . . . for the fainthearted. Be careful, drive slowly, and have fun.

Requirements

A variety of requirements are imposed on the renter by car agencies, but the most important clauses are common. Some of the worst practices being challenged are: no rentals to people under 25 and over 70, and no rentals to military personnel or Hawaiian residents! Before renting, check that you fulfill the requirements. Generally, you must be 21, although some agencies rent to 18-year-olds, while others still require you to be 25. You must possess a valid driver's license, with licenses from most countries accepted, but if you are not American, get an International Driver's License to be safe. You should have a major credit card in your name. This is the easiest way to rent a car. Some companies will take a deposit, but it will be very stiff. It could easily be $50 per day on top of your rental fees and sometimes much more. In addition, they may require a credit check on the spot, complete with phone calls to your employer and bank. If you damage the car, charges will be deducted from your deposit, and the car company itself determines the extent of the damages. Some companies *will not* rent you a car without a major credit card in your name, no matter how much of a deposit you are willing to leave.

When To Rent

On this one, you'll have to make up your own mind, because it's a "bet" that you can either win or lose big. But it's always good to know the odds before you plop down your money. You can reserve your car in advance when you book your air ticket, or play the field when you get there. If you book in advance, you'll obviously have a car waiting for you, but the deal that you made is the deal that you'll get—it may or may not be the best around. On the other hand, if you wait, you can often take advantage of excellent on-the-spot deals. However, you're betting that cars are available. You might be totally disappointed and not be able to rent a car at all, or you might make a honey of a deal.

If you're arriving during the peak seasons of Christmas, Easter, or late summer vacation, *absolutely book your car in advance.* They are all accounted for during this period, and even if you can find a junker from a fly-by-night, they'll price-gouge you mercilessly. If you're going off-peak, you stand a good chance of getting the car you want at the price you want. It's generally best to book ahead, but the majority of car companies have toll-free 800 numbers (listed under "National Companies"). At least call them for an opinion of your chances of getting a car upon your intended arrival.

Rates

If you pick up a car-rental brochure at a travel agency, notice that the prices for Hawaii rentals are about the lowest in the U.S. The two rate options for renting are **mileage** and **flat rate.** A third type, **mileage/minimum,** is generally a bad idea unless you plan to do some heavy-duty driving. Mileage rate costs less per day, but you are charged for every mile driven. Mileage rates are best if you drive less than 30 miles per day—but even on an island that isn't much! The flat rate is best, providing a fixed daily rate and unlimited mileage. With either rate, you buy the gas; don't buy the cheapest because the poor performance from low octane eats up your savings.

Discounts of about 10-15% for weekend, weekly, and monthly rates are available. It's sometimes cheaper to rent a car for the week even if you're only going to use it for five days. Both weekly and monthly rates can be split between Neighbor Islands.

Warning: If you keep your car beyond your contract, you'll be charged the highest daily rate unless you notify the rental agency beforehand.

Don't keep your car longer than the contract without notifying the company. They are *quick* to send out their repossession specialists. You might find your car gone, a warrant for your arrest, and an extra charge. A simple courtesy call notifying them of your intentions saves a lot of headaches and hassle.

What Wheels To Rent

The super-cheap rates on the eye-catcher brochures refer to subcompact standard shifts. The price goes up with the size of the car and with an automatic transmission. As with options on a new car, the more luxury, the more you pay. If you can drive a standard shift, get one! They're cheaper to rent and operate. Because many Hawaiian roads are twisty affairs, you'll appreciate the downshifting ability and extra control of a standard shift. AM/FM radios are good to have for entertainment and for weather and surf conditions. If you have the choice, take a car with cloth seats instead of sticky vinyl.

The average price of a subcompact standard shift, without a/c, is $30 per day, $120 per week, (add about $8 per day—$50 per week—for an automatic) but rates vary widely. Luxury cars are about $10 per day more, with a comparable weekly rate. Most of the car companies, local and national, offer special rates and deals. These deals fluctuate too rapidly to give any hard-and-fast information. They are common, however, so make sure to inquire. Also, peak periods have "black outs" where normally good deals no longer apply.

Insurance

Before signing your car-rental agreement, you'll be offered "insurance" for around $10 per day. Since insurance is already built into the contract (don't expect the rental agency to point this out), what you're really buying is a waiver on the deductible ($500-1000), in case you crack up the car. If you have insurance at home, you will almost always have coverage on a rental car, including your normal deductible, but not all policies are the same, so check with your agent. Also, if you haven't bought their waiver, and you have a mishap, the rental agencies will put a claim against your major credit card on the spot for the amount of deductible, even if you can prove that your insurance will cover. They'll tell you to collect from your insurance company because they don't want to be left holding the bag on an across-the-waters claim. If you have a good policy with a small deductible, it's hardly worth paying the extra money for the waiver, but if your own policy is inadequate, buy the insurance. Also, most major credit cards offer complimentary car-rental insurance as an incentive for using their cards to rent the car. Simply call the toll-free number of your credit card company to see if this service is included.

Driving Tips

Protect your children as you would at home with car seats. Their rental prices vary considerably: Alamo offers them free of charge; National charges $3 per day; Hertz needs 48 hours notice; Dollar gives them free but they're not always available at all locations. Almost all the agencies can make arrangements if you give them enough notice. Check before you go and if all else fails, bring one from home.

There are few differences between driving in Hawaii and on the Mainland. Just remember that many people on the roads are tourists and can be confused about where they're going. Since many drivers are from somewhere else, there's hardly a "regular style" of driving in the Islands. A farmer from Iowa accustomed to poking along on back roads can be sandwiched between a frenetic New Yorker who's trying to drive over his roof and a super-polite but horribly confused Japanese tourist who normally drives on the left.

In Hawaii, drivers don't honk their horns except to say hello, or in an emergency. It's considered rude, and honking to hurry someone might earn you a knuckle sandwich. Hawaiian drivers reflect the climate: they're relaxed and polite. Oftentimes, they'll brake to let you turn left when they're coming at you. They may assume you'll do the same, so be ready, after a perfunctory turn signal from another driver, for him or her to turn across your lane. The more rural the area, the more apt this is to happen.

It may seem like common sense, but remember to slow down when you enter the little towns strung along the circle-island route. It's easy to bomb along on the highway and flash through these towns, missing some of Hawaii's best scenery. Also, rural children expect *you* to be watchful, and will assume that you are going to stop for them when they dart out into the crosswalks.

B.Y.O. Car

If you want to bring your own car, write for information to: Director of Finance, Division of Licenses, 1455 S. Beretania St., Honolulu, HI 96814. However, unless you'll be in Hawaii for a bare minimum of six months and will spend all your time on one island, don't even think about it. It's an expensive proposition and takes time and plenty of arrangements. From California, the cost is at least $600 to Honolulu, and an additional $100 to any other island. To save on rental costs, it would be better to buy and sell a car there, or to lease for an extended period.

DOLLAR
RENT A CAR

National Companies

The following are major firms that have booths at Kahului Airport. **Dollar,** tel. 877-2731, Kahului, 667-2651, or (800) 342-7398 statewide, (800) 800-4000 worldwide, has an excellent reputation and very competitive prices. Dollar rents all kinds of cars as well as jeeps and convertibles. Great weekly rates, and all major credit cards accepted. **Alamo** has good weekly rates, tel. (800) 327-9633, 871-6235 in Kahului, and 661-7181 in Kaanapali. **National Car Rental,** tel. 871-8851, or (800) 227-7368 nationwide, has cars, vans, jeeps, and station wagons. **Avis,** tel. 871-7575, 661-4588 Kaanapali, (800) 831-8000 nationwide, features late-model GM cars as well as most imports and convertibles. **Budget,** tel. 871-8811 Kahului, in Kaanapali 661-8721, or nationwide (800) 527-0700, offers competitive rates on a variety of late-model cars. **Hertz,** tel. 661-3195, (800) 654-3131 nationwide, perhaps the best known company, offers a wide variety of vehicles with some special weekly rates. Hertz has locations at Kaanapali and Wailea.

Local Companies

The following companies are based in Hawaii and either have booths at the airport or pick-up services through courtesy phones. **Word of Mouth Rent a Used Car,** at 150 Hana Hwy., tel. 877-2436, (800) 533-5929, pick-up van provided, offers some fantastic deals on their used, but not abused, cars. All cars, standard shift or automatic, can go for as little as $90 per week (good price for windsurfers) with a three-day minimum or $15.95 per day, but expect to spend $119 per week for a nice four-door a/c late model car. Office open 8 a.m.-5 p.m., but they will leave a car at the airport at earlier or later hours with prior arrangement. Others include: **Andres,** tel. 877-5378; **Kihei Rent A Car,** tel. 879-7257; **Atlas,** tel. 871-2860, rents cars and jeeps.

Four-wheel Drive

Though much more expensive than cars, some people might feel safer in them for completely circling Maui. Also unlike cars, the rental companies offering 4WDs put no restrictions on driving past the Seven Sacred Pools or around the head of West Maui (roads subject to closure, check!). 4WDs can be obtained from **Maui Rent A Jeep,** tel. 877-6626; **Hertz,** tel. 877-5167; **Atlas,** tel. 871-2860, and a few others. Rates vary from company to company, mostly $60-70 per day, dependent on availability and length of rental.

Mopeds

Just for running around town or to the beach mopeds are great. Expect to pay about $5-10 an hour, $35-50 for the day, or up to $125 for the week. For mopeds: **Go Go Bikes** at the Kaanapali Transportation Center, tel. 661-3063 or 669-6669; **A & B Rentals and Sportswear,** in Honokowai in Da Rose Mall, tel. 669-0027, rents mopeds at $10 for 2 hours, $25 per day, and $125 per week; **Fun Rentals of Maui,** at 193 Lahainaluna Rd., Lahaina, tel. 661-3053, rents scooters at $8 per hour, and $50 per day; and **Rainbow Rent A Car,** also in Lahaina, tel. 661-8734.

PUBLIC TRANSPORTATION

The **Akina** Bus Service, tel. 879-2828, handles airport runs to/from Kihei and throughout East Maui. They leave every hour on the half hour *from* Kahului airport, 7:30 a.m.-7:30 p.m., and from various stops throughout Makena, Wailea, and Kihei *to* the airport, 8 a.m.-8 p.m., every hour on the hour. One-way fares are $12; children under seven accompanied by an adult travel free. Reservations are a must. Use the free direct-line courtesy phone at Kahului Airport or visit their booth in the rental car building.

Trans Hawaiian, tel. 877-7308 operates a similar service to/from Lahaina, Kaanapali, and various points throughout West Maui. They operate *to* Kahului Airport, 8 a.m.-7 p.m., and *from* Kahului Airport, 8:50 a.m.-7:50 p.m. A courtesy phone and ticket booth are available at Kahului Airport across from baggage carousel no. 2. Fares are $13.50 OW.

The free **Kaanapali Trolley** runs along the Kaanapali strip about every half hour throughout the day, stopping at all major resorts, golf courses, Whaler's Village Shopping Center, and the Sugar Cane Train station. Look for the green jitneys. Service starts at 7 a.m. and runs until 11 p.m. About a dozen of these buses run to Kapalua-West Maui airport 8:25 a.m.-4:05 p.m., while those from the airport run 8:15 a.m.-5:15 p.m. Pick up free printed tourist literature or ask at any hotel desk for the schedule.

Also free is the **Lahaina Express** shuttle, which runs 9:10 a.m.-9:45 p.m. connecting various stops in Lahaina to Kaanapali. The major pick-up point in Lahaina is at the rear of the Wharf Cinema Center along Front Street.

Transportation to the new Lahaina Cannery Mall is provided by the free **Lahaina Cannery Shuttle** from major hotels and the Whaler's Village shopping center in Kaanapali and from Honokowai.

For those riding the Sugar Cane Train, free transportation aboard the **Sugar Cane Trolley** is available from Front Street and the Lahaina Harbor to the Lahaina Station.

For those in the Wailea area the **Wailea Resorts Shuttle** is free and stops at all Wailea Beach hotels and condos, the Wailea Shopping Center, golf course, and tennis courts throughout the day. A new free shuttle also operates between Wailuku and Kahului (see "Services" under "Kahului").

Taxis

About 18 taxi companies on Maui more or less operate in a fixed area. Most, besides providing normal taxi service, also run tours all over the island. Taxis are expensive and metered by the distance traveled. For example, a ride from Kahului Airport to Kaanapali is $45 and about $30 to Wailea. Try: **Yellow Cab of Maui,** tel. 877-7000; **Kahului Taxi Service,** tel. 877-5681; **Alii Cabs** in Lahaina at 661-3688; **Kaanapali Taxi,** tel. 661-5258; **Wailea Taxi,** tel. 874-5000; **Kihei Taxi,** tel. 879-3000.

Hitchhiking

The old tried-and-true method of hitchhiking—with thumb out, facing traffic, a smile on your interesting face—is "out" on Maui! It's illegal, and if a policeman sees you, you'll be hassled, if not outright arrested. You've got to play the game. Simply stand on the side of the road facing traffic with a smile on your interesting face, but put away the old thumb. In other words, you can't actively solicit a ride. People know what you're doing; just stand there. You can get around quite well by thumb, if you're not on a schedule. The success rate of getting a ride to the number of cars that go by isn't that great, but you will get picked up. Locals and the average tourist with family will generally pass you by. Recent residents and single tourists will most often pick you up, and 90% of the time these will be white males. Hitching short hops along the resort beaches is easy. People can tell by the way you're dressed that you're not going far and will give you a lift. Catching longer rides to Hana or up to Haleakala can be done, but it'll be tougher because the driver will know that you'll be with him or her for the duration of the ride. Women under no circumstances should hitch alone.

Bicycles

Bicycle enthusiasts should be thrilled with Maui, but the few flaws might flatten your spirits as well as your tires. The countryside is great, the weather is perfect, but the roads are heavily trafficked and the most interesting ones are narrow and have bad shoulders. Peddling to Hana will give you an up-close personal experience, but for bicycle safety this road is one of the worst. Haleakala is stupendous, but with a rise of more than 10,000 feet in less than 40 miles it is considered one of the most grueling rides in the world. A paved bike path runs from Lahaina to Kaanapali that's tame enough for everyone and you can even arrange a bicycle tour of Lahaina. In short, cycling on Maui as your primary means of transportation is not for the neophyte; because of safety considerations and the tough rides, only experienced riders should consider it.

Getting your bike to Maui from one of the Neighbor Islands is no problem. All of the inter-island and commuter carriers will fly it for you for $20-25 on the same flight as you take—just check it in as baggage. If you plan ahead, you can send your bike the previous day by air freight. Aloha Airlines has an excellent system promising 24-hour delivery. You don't have to box or disassemble your bike, but you must sign a damage waiver. This is usually okay because the awkwardness of a bike almost ensures that it will be placed on the top of the baggage out of harm's way. The freight terminal at Kahului is just a few minutes' walk from the passenger terminal and opens at 7 a.m. You can also take your bike free on the inter-island ferry, the *Maui Princess* (see "By Inter-island Ferry" below).

Getting your bike to Hawaii from the Mainland will depend upon which airline you take. Some will accept bicycles as baggage traveling with you (approximate additional charge of $30) if the bikes are properly broken down and boxed in a bicycle box, while others will only take them as air freight, in which case the rates are exorbitant. Check with the airlines well before you plan to go or explore the possibility of shipping it by sea through a freight company.

Bicycle Rentals

Some bicycle rental shops will tell you that the Park Service does not allow you to take your bike up to Haleakala National Park—horse pucky! You *cannot* ride the bike on the hiking paths, but going up the road (40 miles uphill) is okay if you have the steam. You are given this misinformation because the bike rental shops don't want the wear and tear on their bikes, but for the prices they charge, they shouldn't squawk.

Fun Rentals, at 193 Lahainaluna Rd., Lahaina, tel. 661-3053, open daily 8:30 a.m.-5 p.m., Sunday until 3 p.m., is a semi-benign bike service and rental shop. Semi-benign because their prices are high, but they could be higher, and they have the best selection around. This full-service bike shop sells and rents everything from clunkers for around town to world-class Tomasso racing bikes. Rates are: cruisers, $5 per hour for 1-4 hours and $45 per week; 21-speed Cannondale mountain bikes, $10 per hour 1-4 hours, and $65 per week; road-racing bikes, $25 per day, and $85 per week (more rates available).

South Maui Bicycles, 1913 S. Kihei Rd., tel. 874-0068, open daily 9 a.m.-5 p.m., and Sunday 10 a.m.-2 p.m., is a rental and bike repair shop that boasts the largest fleet on Maui from which to choose. Rates are: one-speed city bikes $10 per day, $50 per week; beach cruisers $15 per day and $68 per week. Also available are mountain bikes and touring bikes at competitive rates. Frank Hackett, the shop owner, will take time to give you tips including routes and the best times to travel.

Maui Mountain Bike Adventures, at 3600 L. Honoapiilani Hwy., 5-A Rent a Space, Honokowai, tel. 669-1169, open weekdays 8 a.m.-6 p.m., weekends 10 a.m.-3 p.m., rents bicycles and operates tours on West Maui, Hana, and will custom tailor any tour to meet your needs, including free pickup and delivery. Rental rates are $19 per day, $15 per day for three days or more, $79 weekly, including lock, helmet, and free water bottle.

For other bike rentals, try **Go Go Bikes Hawaii** in Kaanapali, tel. 661-3063. **A & B Rentals and Sportswear,** in Honokowai at 3481 Lower Honoapiilani Hwy., tel. 669-0027, open daily 9 a.m.-5 p.m., rents basic street bicycles at $10 for 24 hours, $50 per week.

Cruiser Bob's, tel. 579-8444, rents Schwinn mountain bikes for $20 per day and $100 per week.

BY INTER-ISLAND FERRY

Molokai-Maui Inter-island Ferry

From time to time, ferry companies have operated in Hawaii, but very stiff competition generated by the airline industry and the notoriously rough waters of the Hawaiian channels have combined to scuttle their opportunity for success. However, a new company has opened, making daily runs between Molokai (Kaunakakai) and Maui (Lahaina) aboard their 118-foot vessel, the ***Maui Princess.*** Fares are $50 RT, children half price, $25 one-way. Bicyclists will be especially happy because there is no extra fee charged to transport your wheels. The *Maui Princess* makes the one and one-half-hour roundtrip once a day, departing Lahaina Harbor at 7 a.m. and arriving at Molokai's Kaunakakai Pier at 8:45 a.m. It departs Molokai at 3:55 p.m. and arrives at Lahaina Harbor at 5:45

MAUI PRINCESS SAILING SCHEDULE

For information and reservations:
on Molokai call 553-5736
on Maui call 661-5857
Mainland toll-free (800) 533-5800

Depart:	Kaunakakai, Molokai	5:45 a.m.
Arrive:	Lahaina, Maui slip 3	7:15 a.m.
Depart:	Lahaina, Maui slip 3	7:30 a.m.
Arrive:	Kaunakakai, Molokai	8:45 a.m.
Depart:	Kaunakakai, Molokai	3:45 p.m.
Arrive:	Lahaina, Maui slip 3	4:45 p.m.
Depart:	Lahaina, Maui slip 3	5:00 p.m.
Arrive:	Kaunakakai, Molokai	6:45 p.m.

p.m. For information and reservations call (800) 833-5800, on Molokai tel. 553-5736, on Maui tel. 661-8397. The boat, a converted oil-platform-personnel carrier from Louisiana, has been retrofit for Hawaii and includes a sun deck and hydraulic stabilizers, which take some of the roll out of the rocky crossing. In effect, it's still a work boat, carrying workers from Molokai to Lahaina, along with some light cargo. As beautiful as the Hawaiian Islands are from the air, this is a wonderful opportunity to experience them from sea level. The cabin is comfortable with air-conditioning, and the crew, all local people, play guitar, ukulele, and sing old island tunes. The majority of the passengers are Islanders, so if you're looking for a colorful and cultural experience, this is one of the best opportunities. The snack bar serves soft drinks and snacks for under $2, but no alcohol.

Lanai-Maui Inter-island Ferry

A passenger ferry, *Expeditions,* now plies between Lahaina and Manele Bay on Lanai. This shuttle service is not luxury travel but offers a speedy, efficient, and convenient transportation alternative to the Pineapple Island. You are allowed to take luggage free of charge, but there's an extra $10 fee for a bicycle. The one-hour crossing leaves Lahaina's public launch pier daily at 6:45 a.m., 9:15 a.m., 3:15 p.m., and 5:45 p.m.; from Manele Bay at 8 a.m., 10:30 a.m., 4:30 p.m., and 6:45 p.m.; adults pay $25 one-way, and children under 11 pay $20. This shuttle takes 64 passengers, but it is best to reserve your place. For information and reservations contact Expeditions, tel. (800) 695-2624, 661-3756 or write P.O. Box 1763, Lahaina, Maui, HI 96767.

SIGHTSEEING TOURS

Tours are offered that will literally let you cover Maui from head to foot; you can walk it, drive it, sail around it, fly over it, or see it from below the water. Almost every major hotel has a tour desk from which you can book.

Booking Agencies

The biggest, **Ocean Activities Center,** happens to be the best agency for booking any and all kinds of activities on Maui. For much of the fun events like snorkeling, scuba diving, whalewatching, sunset cruises, and deep sea fishing, the center has its own facilities and equipment, which means they not only provide you with an excellent outing, but offer very competitive prices. Ocean Activities can also book you on helicopters, parasails, land tours, and rent and sell boogie boards, snorkel equipment, sailboards, and surfboards. They have sun and surf store/booking agencies in the Kihei/Wailea area at: the Maui Intercontinental Wailea Hotel, tel. 879-7466; the Maui Prince Hotel, tel. 879-7218; Stouffers Wailea Beach Hotel, tel. 879-0181; Mana Kai Hotel, tel. 879-6704; Maui Hill Hotel, tel. 879-0180; Azekas Shopping Center, tel. 879-0083; the Lahaina Cannery Mall, tel. 661-5309; the Maui Marriot in Kaanapali, tel. 661-3631; and at the Embassy Suites in Honokowai, tel. 667-7116. Ocean Activities also runs a boat from the beach at the Maui Prince Hotel to the underwater fantasy of Molokini Crater. Prices on all of their activities are very reasonable, and the service is excellent. If you had to choose one agency for all your fun needs, this would be your best bet.

For some personalized attention by very knowledgeable Maui residents, check out **Donya and Tracy** at the Maui Hill Condominium, tel. 879-0180. They've got the inside scoop on many of the activities, and can book you on the best and save you some money at the same time.

One of the easiest ways to book an activity and sightsee at the same time is to walk along the Lahaina Wharf—there's an information booth here operated by many of the companies who rent slips at the harbor. Check it out first, and then plan to be there when the tour boats return. Asking the passengers, right on the spot, if they've had a good time is about the best you can do. You can also check out the boats and do some comparative pricing of your own.

In Lahaina along Front Street try any of the **Fantasy Island Activities and Tours** kiosks or call 661-5315. Also try the **Visitor Info & Ticket Center** in the Wharf Shopping Complex, tel. 661-5151, or **Tom Barefoot's Cashback Tours,** tel. 661-8889. You will find a horde of other activities desks up and down Front Street; you almost don't have to search for them—they'll find you, especially to make an exhausting high-pressured pitch for time shares! An organization with a solid reputation is **Activities Information Center,** tel. 667-7777, at 888 Wainee St. in the Lahaina Business Center.

For boats and a full range of activities out of quiet Maalaea Harbor, contact Jerome at **Maalaea Activities,** tel. 242-6982. They do it all, from helicopters to horseback. They specialize in the boats berthed at Maalaea.

Captain Nemo's Emporium, tel. (800) 367-8088 Mainland or 661-5555 in Hawaii, located at 150 Dickenson Street, is an excellent booking agency for everything from helicopters to their specialty, scuba trips (see "Snorkeling and Scuba" under "Sports and Recreation").

To get information about these tours, other activities, and general information on Maui, a convenient telephone service has been set up to assist you. For specific information about Maui activities, simply call **Teleguide Information Service** at 877-4266 and punch in a four-digit code for the specific activity of interest or wait for an operator. For a list of the codes, pick up a brochure from any information stand around the island.

Land Tours

It's easy to book tours to Maui's famous areas such as Lahaina, Hana, Kula, Iao Valley, and Haleakala. Normally they're run on either half- or full-day schedules (Hana is always a full day) and range anywhere from $20 to $80 with hotel pickup included. Big bus tours are run by **Grayline,** tel. 877-5507, and **Roberts,** tel. 871-6226. These tours are quite antiseptic—you sit behind tinted glass in an air-conditioned bus. Smaller companies like **No Kai Oi Tours** hit all the high spots and offer competitive prices, tel. 871-9008; **Ekahi Tours** specializes in all-day, catered trips to Hana for $60, tel. 572-9775. **Polynesian Adventure Tours,** tel. 877-4242, offers tours to Hana, $65, or a Haleakala, Central Maui, and Iao Valley tour for $42.

Temptation Tours, tel. 878-2911, RR 1, P.O. Box 454, Kula, Maui 96790, operates the ultimate in luxury van tours for the discriminating traveler. Their deluxe vans, more like limousines, seat each of the eight passengers in a comfortable captain's chair for the trip to Hana. Once in Hana, you will be provided either with a gourmet lunch at the famous Hotel Hana Maui ($139), where you get the run of the menu, or with an upscale picnic at a secluded black-sand beach ($110) complete with linens and crystal. Vegetarians and special dietary needs will be accommodated. Temptation Tours also offers an optional **helicopter tour** either down to or back from Hana, with the van making the connections. Priced at $225, you are provided with lunch, and a personalized video of your experience.

For those who desire a go-at-your-own pace alternative to van tours, yet want the convenience of an escort, **Best of Maui Cassette Tours** may be for you. Your choice of quality tapes to the Hana Highway or the road to Haleakala comes with a cassette player, a small guidebook of sights, history, and legends, bird and flower handbooks, a route map, and a free T-shirt. Rental is $25, and you can pick up cassettes 6:30 a.m.-12:30 p.m.; reservations are appreciated. Call Best of Maui at 871-1555 or stop by their office at 333 Dairy Rd., Kahului, Maui 96732.

For a truly wonderful hiking tour with Maui's foremost naturalist, see "Hiking Tour" under "Camping and Hiking."

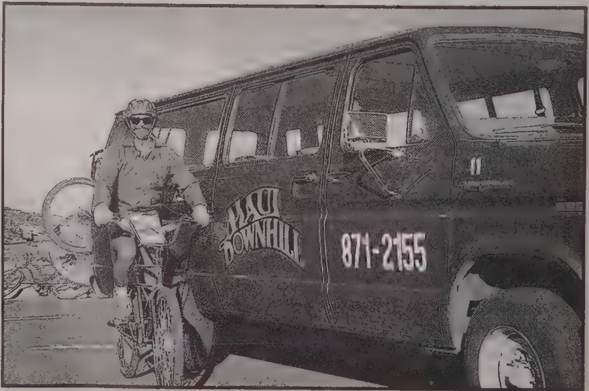
Bicycle Tours

An adventure on Maui that's become famous is riding a specially equipped bike from the summit of Mt. Haleakala for 40 miles to the bottom at Paia. A pioneer in this field is **Maui Downhill,** 199 Dairy Rd., Kahului, tel. 871-2155, (800) 535-BIKE. Included in the bike ride for $106 you get: two meals (continental breakfast, brunch or a gourmet picnic lunch), windbreakers, gloves, and helmets. To drench yourself in the beauty of a Haleakala sunrise, you have to pay your dues. You arrive at the base yard in Kahului at about 3:30 a.m. after being picked up at your condo by the courtesy van. Here, you'll muster with other bleary-eyed but hopeful adventurers and munch donuts and coffee, which at this time of the morning is more like a transfusion. Up the mountain, in the van, through the chilly night air takes about one and one-half hours, with singing and storytelling along the way. Once atop, find your spot for the *best* natural light show in the world: the sun goes wild with colors as it paints the sky and drips into Haleakala Crater (see "Haleakala"). This is your first reward. Next comes your bicycle environmental cruise down the mountain with vistas and thrills every inch of the way. For the not-so-early risers, a 6:30 a.m. mountain descent for $79 is also available.

Cruiser Bob's, at 99 Hana Hwy., P.O. Box B, Paia, 96779, tel. 579-8444 or (800) 654-7717, offers a variation on the same theme. Essentially you get a similar experience for about the same amount of money ($105), and their breakfast is an all-you-can-eat buffet at the Kula Lodge. A picnic ride from 7 a.m. to 3 p.m. is also available. Cruiser Bob's limits their groups to 13 people. **Maui Mountain Cruiser** of Makawao, tel. 572-0195, offers basically the same services. **Chris's Bike Adventures,** tel. 871-BIKE, offers a variation on the theme, taking you on a mountain-bike adventure down Haleakala including a tour of the Tedeschi Winery, and a walk along the lava fields around La Perouse Bay, all for $89. Or you can take an afternoon ride for $61, winding up at the winery where you can soothe your beaten bottom with a glass of *vino.* Chris also offers a "boat and bike" experience for $150 that includes a boat trip to Lanai and a bike trip on Molokai with continental breakfast and lunch included.

Maui Mountain Bike Adventures, at 3600 L. Honoapiilani Hwy., 5-A Rent a Space, Honokowai, tel. 669-1169, open weekdays 8 a.m.-6 p.m., weekends 10 a.m.-3 p.m., operates tours on West Maui, Hana, and will custom tailor any tour to meet your needs, with free pickup and delivery. For downhilling you have to be a fair rider; those under 16 require parental release. All riders must be at least five feet tall, pregnant women are not allowed, and proper clothing, shoes, and glasses must be worn. The rides are popular, so reserve well in advance. This outfit offers tamer tours of Lahaina and the beach resorts, with admissions into historical sites and museums included. There's no gripe with the Haleakala experience; it's guaranteed thrills, and since they have you for eight hours including two meals and pickup service, the price isn't too hard to take.

For those who like to strike out on their own, two routes are recommended. One takes you for a 50-mile loop from Wailuku (or Lahaina) up the Kaanapali coast and around the head of Maui back to Wailuku. The road starts out in good



Experienced guides will lead you on your "environmental cruise" down the face of Haleakala.

repair, but the traffic will be heavy until you pass Kapalua. Here the road begins to wind along the north coast. The road surface eventually turns to gravel, so a mountain bike with wide tires is a necessity. Traffic around the north end is almost nonexistent, and the road will be yours—but there is no place to get service, either. Go prepared.

The second route is from Kahului up to Kula or Pukalani via Pulehu Road and back down the mountainside via Paia, Haiku, or Ulumalu, taking you through irrigated cane fields, the cool Upcountry region, the lush, sculpted north slope of Haleakala, and along the back of Maui.

Air Tours

Maui is a spectacular sight from the air. A few small charter airlines, a handful of helicopter companies, and one sailplane outfit swoop you around the island. These joy rides are literally the highlight of many people's experiences on Maui, but they are expensive. The excursions vary, but expect to spend at least $100 for a basic half-hour tour. The most spectacular ones take you over Haleakala crater, or perhaps to the remote West Maui Mountains, where inaccessible gorges lie at your feet. Other tours are civilized; expect a champagne brunch after you visit Hana. Still others take you to nearby Lanai or Molokai to view some of the world's most spectacular sea cliffs and remote beaches. Know, however, that many hikers and trekkers have a beef with the air tours: after they've spent hours, or maybe days, hiking into remote valleys in search of peace and quiet, out of the sky comes the mechanical whir of a chopper to spoil the solitude.

For a slightly different thrill, experience a Maui joy ride out of Kahului Airport with **Paragon Airlines**, tel. 244-3356. **Scenic Air Tours,** tel. 871-2555 or (800) 352-3722, has five all-day tours leaving daily from the Kahului Airport commuter terminal. All tours are narrated and conducted in 10-seat Beachcraft planes so everyone has good viewing. **Biplane Barnstormers,** tel. 878-2860, offers open-cockpit biplane rides for as little as $59. This is an opportunity to fly in a new edition of a classic plane, a great contrast to the super jet that brought you to Hawaii.

Helicopters

Kenai Helicopter, tel. 871-6463, (800) 622-3144, is one of the better and more experienced companies. All their rides are smoothly professional. **Papillon Helicopters,** tel. 669-4884, (800) 562-5641 Maui, (800) 367-7095 Mainland, is also one of the larger and more experienced firms. Flights cost from $95 for a 30-minute West Maui excursion to $245 for one and one-half-hour flights to Hana or Molokai. Recently Papillon introduced a discount "Hawaii Flightsee" rate for as low as $49. The price was in response to the "Kauai Reborn Campaign" that offered discount fares on that island after the devastation caused by Hurricane Iniki.

Among the local Maui companies: **Hawaii Helicopter,** tel. 877-3900, (800) 346-2403, has plush interiors for your comfort, but they squeeze four people in the back, so the two middle ones don't always get a good view. **Sunshine Helicopter,** tel. 871-0722, (800) 544-2520, is another local, family-run outfit. The seating is two-by-two, and owner and chief pilot, Ross Scott, goes out of his way to give you a great ride over Maui, which he knows intimately after thousands of hours in the air. Sunshine sometimes offers a 20-minute "special" for only $49. Others are: **Blue Hawaiian Helicopters,** tel. 871-8844, (800) 247-5444, featuring wide-body A-Stars; and **Alex Air,** tel. 871-0792.

For all, tours are narrated over specially designed earphones, and some companies offer a video of your helicopter tour of Maui as a souvenir at the end of the flight. On certain flights the craft will touch down for a short interlude, and on some flights a complimentary lunch will be served (see the preceding "Temptation Tours"). Most companies will make special arrangements to drop off and pick up campers in remote areas, or design a package especially for you. Chopper companies are competitively priced, with tours of West or East Maui at around $100, with a trip to Hana about $120. Circle-island tours are approximately $175, but the best would be to include a trip to Molokai at approximately $200 in order to experience the world's tallest sea cliffs along the isolated windward coast. All flights leave from the heliport at the back side of Kahului Airport.

OCEAN TOURS

You haven't really seen Maui unless you've seen it from the sea. Tour boats operating out of Maui's Lahaina and Maalaea harbors take you fishing, sailing, whalewatching, dining, diving, and snorkeling. You can find boats that offer all of these or just sail you around for pure pleasure—Maui presents one of the premier sailing venues in the Pacific. Many take day trips to Lanai or to Molokai, with a visit to Kalaupapa included. Others visit Molokini, a submerged volcano with only half the crater rim above water. It has been designated a Marine Life Conservation District. The vast majority of Maui's pleasure boats are berthed in Lahaina Harbor and most have a booth right there on the wharf where you can sign up. Other boats come out of Maalaea, and a few companies are based in Kihei. The following are basically limited to sailing/dining/touring activities, with snorkeling often part of the experience. If you're interested in other ocean activities such as scuba and fishing, see "Sports And Recreation." That chapter also includes activities such as water- or jet-skiing, parasailing, sailboarding, and surfing.

Excursions/Dinner Sails

Sunset cruises are very romantic, and very popular. They last for about two hours and cost $35-45 for the basic cruise; but for a dinner sail expect to spend $50-80. Remember, too, that the larger established companies are usually on Maui to stay, but that smaller companies come and go with the tide! The following are general tour boats that offer a variety of cruises.

Trilogy Excursions, tel. 661-4743, (800) 874-2666, founded and operated by the Coon Family, is a success in every way; their Lanai Cruise is the best on Maui. Although the handpicked crews have made the journey countless times, they never forget that it's your first time. They run trimarans and catamarans, including the 54-foot *Trilogy II* that carries up to 50 passengers to Lanai. Once aboard, you're served a mug of steaming Kona coffee, fresh juice, and Mama Coon's famous cinnamon rolls. After anchoring in Manele Bay, a tour van picks you up and you're driven to Lanai City. Along the way, the driver, a Lanai resident, tells stories, history, and anecdotes about the Pineapple Island. After the tour, you return to frolic at Hulopoe Bay, which is great for swimming and renowned as an excellent snorkeling area. All gear is provided. While you play, the crew is busy at work preparing a delicious barbecue at the picnic facilities at Manele Harbor. You couldn't have a more memorable or enjoyable experience than sailing with Trilogy. But don't spoil your day; be sure to bring along (and use!) a wide-brim hat, sunglasses, sunscreen, a long-sleeve shirt, and a towel. For this full day's experience, adults pay $139, children half price. Trilogy Excursions also runs a popular half-day trip to Molokini Crater, sailing daily from Maalaea Harbor (see "Kihei") at 6:30 a.m., adults $75, children half price, which includes breakfast, lunch, and all snorkeling gear (scuba available at additional cost).

The Trilogy II *prepares to leave Lahaina Harbor at dawn.*

If you've had enough of Front Street Lahaina, **Club Lanai,** tel. 871-1144, (800) 531-5262, is a Maui-based company that runs day excursions to its developed facilities on the east side of Lanai (whalewatches and dinner cruises, too). Besides Trilogy Excursions, Club Lanai is the only company with permission to land on Lanai. You board one of two catamarans at Lahaina Harbor, leaving at 7:30 a.m. and returning at around 3:30 p.m. after a full day. En route you're served a breakfast of assorted donuts, coffee cake, juices, and coffee. The boats cruise to Club Lanai's private beach just near old Halepaloa Landing, between the deserted villages of Keomoku and Naha, on Lanai's very secluded eastern shore. Awaiting you is an oasis of green landscaped beach. Palm trees provide shade over manmade lagoons, and hammocks wait for true relaxation. The club provides you with snorkel gear, wave skis, kayaks with instruction, bicycles for your personal exploration of the area, horseshoes, volleyball, and even a guided historic wagon tour. Scuba diving can also be arranged at an extra charge. On the grounds are a gift shop and a Hawaiian village where you can learn handicrafts from local or visiting artists. The bar serves exotic drinks and is open all day. Lunch is a buffet featuring barbecued beef, chicken, mahimahi, juices, fresh fruit, and salads. The entire day including sail, meals, and use of facilities is reasonably priced at $79, children 4-12 pay $29, and ages 13-20, $59. Family oriented with plenty of activities for children of all ages, Club Lanai lets you set your own pace . . . do it all, or do nothing at all.

Scotch Mist, tel. 661-0386, has one racing yacht, *The Scotch Mist II.* They are the oldest sailing charters on Maui (since 1970) and claim to be the fastest sailboats in the harbor: boasting the lightest boat, the biggest sail, and the best crew. They'll cruise/snorkel West Maui for $45 per person (four hours from 12:30 p.m.), sail and snorkle Lanai for half a day for $55 per person (four hours from 8 a.m.), or take their 25 passengers on a sunset sail complete with champagne for $35 per person. When the time is right, a moonlight starlight sail and a whalewatching sail are offered, for $35 each.

The ***Navatek II,*** a snow-white manta ray, has risen from Maui's waters and is prepared to instantly skim in effortless grace the frothing waves. This state-of-the-art marvel, built on Oahu and engineered expressly for use in Hawaii, is actually a SWATH vessel (Small Water Plane Twin Hull) of revolutionary design that features two submerged hulls, remote-controlled submarines, connected by two half-moon arching struts that support the above water super-structure. The design means that the $5 million, 82 foot long and 36 foot wide cruise ship, handles the waves with amazing dexterity since no part of the above water decks come into actual contact with the waves. The result is the island's most steady, most nimble, and most comfortable craft. Once welcomed aboard by the courteous and highly professional crew, make your way to the upper deck where the captain stands watch in a glass enclosed pilot house. With deft fingers poised above a touch-screen computer, designed by Lockheed Aviation, the captain pilots the amazing boat. With the touch of a finger, ballast tanks in the submersibles can be either flooded or blown to balance the craft, while a joy stick raises or lowers the bow, and a polished aluminum ship's wheel only the size of a hockey puck steers the agile SWATH. Fronting the pilot house is stepped amphitheater seating, perfectly designed for spotting whales, observing the undulating coastline, or for quietly watching the golden sun dipping into the azure sea. Behind is a tanning deck comfortable with lounge chairs, restrooms, and even hot showers, very welcomed after a swim or snorkeling adventure. The glass enclosed lower deck, converts to a floating restaurant, with stage, dance floor, full table settings, kitchen, and complete bar. *The Navatek II* offers the **Lanai Voyage of Discovery,** $120 adults, $60 children ages 5-12, leaving daily except Sunday from Lahaina Harbor at 7 a.m. and returning at 1 p.m. The cruise offers a delicious breakfast buffet, barbecue lunch, snorkeling and entertainment while completely circumnavigating the lightly visited island of Lanai. The **Sunset Odyssey Dinner Cruise,** adults $78, children $39 ages 5-12, departs Maalaea harbor nightly at 5:30 p.m. returning at 7:30 p.m. and features, *pu pu,* cocktail hour, and a complete three-course dinner and dessert served at your individual table by a professional wait staff. For complete details contact Navatek II, a division of Royal Hawaiian Cruises, tel. 661-8787 or (800) 852-4183.

One of the least expensive cruises is a cocktail sail aboard the 44-foot catamaran ***Frog-***

man, tel. 667-7622. It departs from Maalaea Harbor and serves *pu pu,* mai tais, and beer on its tradewind sail. Also, from Maalaea Harbor is the champagne sunset dinner sail offered by Ocean Activities Center, tel. 879-4485, aboard their 65-foot catamaran ***Wailea Kai.*** They sail Monday, Wednesday, Friday, and Saturday. Also out of Maalaea Harbor is the ***Mahana Maia,*** tel. 871-8636, a 58-foot cat that'll carry 50 passengers out to Molokini.

The ***Prince Kuhio,*** tel. (800) 468-1287, 242-8777 on Maui, offers a different kind of trip altogether. Comfort, luxury, and stability come with this 92-foot ship. Departing from Maalaea Harbor Tues.-Thurs. and Sat.-Sun., the *Prince* does a four-hour snorkel cruise to Molokini ($80 adult, $42 children under 12) including a continental breakfast, buffet lunch, open bar, and champagne on the return voyage; and on Monday, Wednesday, and Friday 7:15 a.m.-3 p.m. the *Prince* sails a Molokini-Club Lanai Adventure including continental breakfast, snorkeling on Molokini, and the full bar and buffet of Club Lanai for $135 adults, $90 children under 12.

Perhaps the quickest way to Molokini, which means more time in the water, is aboard the catamaran ***Kai Kanani,*** tel. 879-7218, or call Ocean Activities at 879-4485, which departs from Makena Beach in front of the Maui Prince Hotel. Equipment and food are provided.

From Kaanapali the ***Sea Sails*** makes an evening dinner sail from its anchorage at the Sheraton Beach; contact **Sea Sport Activities Center,** tel. 667-2759. Others with good reputations that you might try are: ***Prodive,*** tel. 875-4004, berthed at Maalaea, offers dives and snorkeling to Molokini; ***Extended Horizons,*** tel. 667-0611, berthed at Lahaina's Mala Wharf with snorkel/dive sails to Lanai; The ***Maui E-Ticket,*** tel. 669-8000, a high-tech, glass-bottomed viewing vessel; ***The Manutea,*** tel. 879-4485, a 50-foot catamaran offers a deluxe dinner sail for $59; ***Zip-Purr,*** tel. 667-2299, one of Maui's newest catamarans offers a morning snorkel sail, sunset sail, and whalewatch in season with an Earthtrust scientist aboard for interpretation (some money goes to Earthtrust)—this family operated, 41-foot catamaran was built in Hawaii expressly for Hawaiian waters; ***First Class,*** tel. 667-7733, a 65-foot yacht custom-built for Maui waters, offers everything from a $25 whalewatch to a $55 sunset sail complete with mai tais and champagne; The ***Lavengro,*** tel. 879-8188, a 60-foot "Roaring 20s" pleasure craft that even saw coastal duty during WW II offers a lovely sail on this tall, two-masted ship; and, the ***Lahaina Princess,*** tel. 661-8397, offers dinner cruises aboard this sleek motor yacht for $65 that include open bar, dinner, entertainment, and dancing.

Some of the above companies offer a variety of cocktail sails and whalewatches for much cheaper prices, but many tend to pack people in so tightly that they're known derisively as "cattle boats." Don't expect the personal attention you'd receive on smaller boats, and always check number of passengers when booking. However, all the boats going to Molokai or Lanai will take passengers for a one-way trip. You won't participate in the snorkeling or the food, but the prices (negotiable) are considerably cheaper. This extra service is offered only if there's room. Talk to the individual captains.

BOB NILSEN

sailing the Lahaina Roads

Unique Ocean Tours

For a totally different experience, try a rafting trip with: **Blue Water Rafting,** tel. 879-7238, P.O. Box 10172, Lahaina, HI 96761, departing from the Kihei Boat Ramp and primarily offering snorkel trips to Molokini (whalewatching in season); and **Ocean Riders,** tel. 661-3586, departing from Mala Wharf in Lahaina for trips to Lanai and Molokini. Their vessels are highly maneuverable, totally seaworthy, high-tech motorized rafts whose main features are their speed and ability to get intimate with the sea as the supple form bends with the undulations of the water.

Located in the Rainbow Mall at 2439 S. Kihei Rd., **South Pacific Kayaks,** tel. 875-4848, (800) 776-2326, open daily 8 a.m.-5 p.m., offers a half-day introductory trip for $55, or an advanced explorer trip along the remote coastline of East Maui for $79. Both tours include lunch along with plenty of snorkeling opportunities as you glide in and out tiny bays fashioned from jutting lava rock fingers. South Pacific Kayaks offers rentals of single at $20 and double kayaks at $40, per day.

SeaEscape U-Drive Boat Rental, 1979 S. Kihei Rd., tel. 879-3721, offers seagoing motorized rafts that you can pilot yourself to all the snorkel, dive, and picturesque spots of the Lahaina Roads. Rates begin at $80 per hour (two-hour minimum, additional hours $35) for a 16-foot zodiac with a 25 hp motor; larger boats are available.

Whalewatching

Anyone on Maui from November to April gets the added treat of watching humpback whales as they frolic just off Lahaina, one of the world's major wintering areas for the humpback. Almost every boat in the harbor runs a special whalewatch during this time of year.

Whales Alive Maui, tel. 242-7075, is a fantastic organization of dedicated scientists who have made a career of studying the magnificent humpback whale and who operate whalewatches every day in season. Stan Butler, the director of Whales Alive Maui, like most of the involved scientists, began his love affair with the sea as an 11-year-old surfer who realized that he was the "visitor" in the ocean home of enormous, powerful, yet wonderfully gentle whales and dolphins. Stan began his formal whale work in 1988 with Earthtrust, when he was appointed the manager of Save the Whales International. Now, through his direction, Whales Alive Maui operates two-hour whalewatches for a reasonable $25 through the **Ocean Activities Center,** tel 879-4485. Part of the proceeds are donated to further the research of this fine organization. Whales Alive Maui leaves Maalaea Harbor daily at noon and again at 3 p.m. on the *Makakai,* at 1:30 p.m. from Maalaea on the *Wailea Kai,* and from Lahaina harbor at 2 p.m. on the *Manueta.* On each of these stable and seaworthy catamarans is a fully trained Whales Alive Maui naturalist who offers a very educational and entertaining interpretive narration. When one of these wonderful animals shows itself by breaching, spouting, or slapping a pectoral fin, the on-board scientist will make every effort to inform you of what's going on, and especially how it relates to the social pattern of whale life. There is no better way to have a truly Hawaiian experience of sea, surf, and natural beauty than enjoying a whalewatch sail with Whales Alive Maui.

STAN BUTLER

humpback whale

Another highly educational whalewatch is sponsored by the **Pacific Whale Foundation,** located at Kealia Beach Plaza, Suite 25, 101 N. Kihei Rd., Kihei, HI 96753, tel. 879-8811, open daily 8 a.m.-5 p.m. A nonprofit organization founded in 1980, it is dedicated to research, education, and conservation, and is one of the only research organizations that has been able to survive by generating its own funds through membership, donations, and excellent whalewatch cruises. They have one of the best whalewatches on the island aboard their own two ships, the *Whale I* and *II*, berthed for your convenience at Maalaea and Lahaina Harbors. The scientists and researchers who make up the crew rotate shifts and come out on the whalewatch when they're not out in the Lahaina Roads getting up close to identify, and make scientific observations of, the whales. Most of the information that the other whalewatches dispense to the tourists is generated by the Pacific Whale Foundation. Departures from Maalaea and Lahaina Harbors are four times daily 7 a.m.-4:30 p.m.; adults $27.50 whalewatch only, and $44.25 for a whalewatch and snorkel excursion. The foundation also offers an "Adopt-a-whale Program" and various reef and snorkel cruises that run throughout the year.

Since Lahaina Harbor is an attraction in itself, just go there and stroll along to handpick your own boat. Many times the whalewatch is combined with a snorkel and picnic sail so prices vary accordingly.

Note: For further information on **whales,** see "Whales" under "Flora and Fauna." To make reservations for a whalewatch see **"Booking Agencies"** under "Sightseeing Tours" above. For more boats offering whalewatches see **"Ocean Tours"** above and **"Snorkel and Scuba Excursions"** under "Sports and Recreation." Many of these boats offer whalewatches in season.

OTHER TOURS

The Sugar Cane Train

The old steam engine puffs along from Lahaina to Kaanapali pulling old-style passenger cars through cane fields and the Kaanapali golf course. The six miles of narrow-gauge track are covered in 25 minutes (each way) and the cost is $6 one-way and $9 roundtrip adults, $3 and $4.50, respectively, for children 3-12. A free double-decker bus shuttles between Lahaina Station and the waterfront to accommodate the most popular tour on Maui. The train runs throughout the day 8:55 a.m.-4:40 p.m. It's very popular so book in advance. All rides are narrated and there may even be a singing conductor. It's not only great fun for children, everybody has a good time. All kinds of combination tours are offered as well: some feature lunch, a tour of Lahaina with admission into the Baldwin House and the *Carthaginian II,* and even a cruise on a glass-bottom boat. They're tame, touristy, and fun. The price is right. Call the Lahaina Kaanapali and Pacific Railroad at 661-0089.

Private Tour Guides

These are individualized tours arranged with your needs and desires in mind. You provide the rental car, they drive and provide the knowledge and expertise about the island. Try **Personal Maui** for a half-day ($60), full-day ($110), or two-day Hana overnight ($200); add $10 for each additional passenger. For one or two people the prices are a bit steep, but for three or more, fares become more competitive with other tour companies. Contact Dan Kuehn, P.O. Box 1834, Makawao, Maui, HI 96768, or call (800) 326-5336, or 572-1589 in Hawaii. Another reputable company offering similar services is **Guides of Maui.** Call (800) 228-6284, 877-4042 in Hawaii, or write 333 Dairy Rd., Suite 104-B, Kahului, Maui, HI 96732.

Ecotourism In Hawaii

The following is a partial list of organizations, both public and private, that offer environmentally sound tours and outings throughout the Hawaiian Islands.

American Friends Service Committee, 2426 O'ahu Ave., Honolulu, HI 96822, tel. 988-6266 (Hawaii "Land Seminars").

Eye of the Whale/Earthwalk Tours, P.O. Box 652, Davisville, RI 02854, tel. (401) 539-2401 (sailing and hiking).

Hawaii Audubon Society, 212 Merchant St., Suite 320, Honolulu, HI 96813, tel. 528-1432.

The Nature Conservancy, 1116 Smith St., Suite 201, Honolulu, HI 96817, tel. 537-4508 (hikes).

For ecotourism *to* Hawaii, see "Getting There."

HEALTH AND WELL-BEING

In a recent survey published by *Science Digest,* Hawaii was cited as the healthiest state in the U.S. in which to live. Indeed, Hawaiian citizens live longer than anywhere else in America: men to 74 years and women to 78. Lifestyle, heredity, and diet help with these figures, but Hawaii is still an oasis in the middle of the ocean, and germs just have a tougher time getting there. There are no cases of malaria, cholera, or yellow fever. Because of a strict quarantine law, rabies is also nonexistent. On the other hand, tooth decay, perhaps because of a wide use of sugar and the enzymes present in certain tropical fruits, is 30% above the national average. With the perfect weather, a multitude of fresh-air activities, soothing negative ionization from the sea, and a generally relaxed and carefree lifestyle, everyone feels better there. Hawaii is just what the doctor ordered: a beautiful, natural health spa. That's one of its main drawing cards. The food and water are perfectly safe, and the air quality is the best in the country.

Handling The Sun

Don't become a victim of your own exuberance. People can't wait to strip down and lie on the sand like beached whales, but the tropical sun will burn you to a cinder if you're silly. The burning rays come through easier in Hawaii because of the sun's angle, and you don't feel them as much because there's always a cool breeze. The worst part of the day is 11 a.m.-3 p.m. You'll just have to force yourself to go slowly. Don't worry; you'll be able to flaunt your best souvenir, your golden Hawaiian tan, to your green-with-envy friends when you get home. It's better than showing them a boiled lobster body with peeling skin! If your skin is snowflake white, 15 minutes per side on the first day is plenty. Increase by 15-minute intervals every day, which will allow you a full hour per side by the fourth day. Have faith; this is enough to give you a deep golden, uniform tan.

Haole Rot

A peculiar condition caused by the sun is referred to locally as *haole* rot. It's called this because it supposedly affects only white people, but you'll notice some dark-skinned people with the same condition. Basically, the skin becomes mottled with white spots that refuse to tan. You get a blotchy effect, mostly on the shoulders and back. Dermatologists have a fancy name for it, and they'll give you a fancy prescription with a not-so-fancy price tag to cure it. It's common knowledge throughout the Islands that Selsun Blue shampoo has some ingredient that stops the white mottling effect. Just wash your hair with it and then make sure to rub the lather over the affected areas, and it should clear up.

Bugs

Everyone, in varying degrees, has an aversion to vermin and creepy crawlers. Hawaii isn't infested with a wide variety, but it does have its share. Mosquitoes were unknown in the Islands until their larvae stowed away in the water barrels of the *Wellington* in 1826 and were introduced at Lahaina. They bred in the tropical climate and rapidly spread to all the islands. They are a particular nuisance in the rainforests. Be prepared, and bring a natural repellent like citronella oil, available in most health stores on the Islands, or a commercial product available in all groceries or drugstores. Campers will be happy to have mosquito coils to burn at night as well. Cockroaches are very democratic insects. They hassle all strata of society equally. They breed well in Hawaii and most hotels are at war with them, trying desperately to keep them from being spotted by guests. One comforting thought is that in Hawaii they aren't a sign of filth or dirty housekeeping. They love the climate like everyone else, and it's a real problem keeping them under control.

WATER SAFETY

Hawaii has one very sad claim to fame: more people drown here than anywhere else in the world. Moreover, there are dozens of yearly swimming victims with broken necks and backs or with injuries from scuba and snorkeling accidents. These statistics shouldn't keep you out of the sea, because it is indeed beautiful—benevolent in most cases—and a major reason to go to Hawaii. But if you're foolish, the sea will bounce you like a basketball and suck you away for good. The best remedy is to avoid situations you can't handle. Don't let anyone dare you into a situation that makes you uncomfortable. "Macho men" who know nothing about the power of the sea will be tumbled into Cabbage Patch Kids dolls in short order. Ask lifeguards or beach attendants about conditions, and follow their advice. If local people refuse to go in, there's a good reason. Even experts get in trouble in Hawaiian waters. Some beaches, such as Waikiki, are as gentle as a lamb and you would have to tie an anchor around your neck to drown there. Others, especially on the north coasts during the winter months, are frothing giants.

While beachcombing, or especially when walking out on rocks, never turn your back to the sea. Be aware of undertows (the waves drawing back into the sea). They can knock you off your feet. Before entering the water, study it for rocks, breakers, reefs, and riptides. Riptides are powerful currents, like rivers in the sea, that can drag you out. Mostly they peter out not too far from shore, and you can often see their choppy waters on the surface. If caught in a "rip," don't fight to swim directly against it; you'll lose and only exhaust yourself. Swim diagonally across it, while going along with it, and try to stay parallel to the shore. Don't waste all your lung power yelling, and rest by floating.

When bodysurfing, never ride straight in; come to shore at a 45° angle. Remember, waves come in sets. Little ones can be followed by giants, so watch the action awhile instead of plunging right in. Standard procedure is to duck under a breaking wave. You can survive even thunderous oceans using this technique. Don't try to swim through a heavy froth and never turn your back and let it smash you. Don't swim alone if possible, and obey all warning signs. Hawaiians want to entertain you and they don't put up signs just to waste money. The last rule is, "If in doubt, stay out."

Yikes!

Sharks live in all the oceans of the world. Most mind their own business and stay away from shore. Hawaiian sharks are well fed—on fish—and don't usually bother with unsavory humans. If you encounter a shark, don't panic! Never thrash around because this will trigger their attack instinct. If they come close, scream loudly.

Portuguese man-of-wars put out long, floating tentacles that sting if they touch you. Don't wash the sting off with fresh water, as this will only aggravate it. Hot salt water will take away the sting, as will alcohol, the drinking or rubbing

HOWARD LENDEMAN

This "denizen of the deep" is much more afraid of you than you are of him.

kind, after-shave lotion, and meat tenderizer (MSG), which can be found in any supermarket or Chinese restaurant.

Coral can give you a nasty cut, and it's known for causing infections because it's a living organism. Wash the cut immediately and apply an antiseptic. Keep it clean and covered, and watch for infection.

Poisonous sea urchins, such as the lacquer-black *wana,* can be beautiful creatures. They are found in shallow tidepools and will hurt you if you step on them. Their spines will break off, enter your foot, and burn like blazes. There are cures. Vinegar and wine poured on the wound will stop the burning. If not available, the Hawaiian solution is urine. It might seem ignominious to have someone pee on your foot, but it'll put the fire out. The spines will disintegrate in a few days, and there are generally no long-term effects.

Hawaiian reefs also have their share of moray eels. These creatures are ferocious in appearance, but will never initiate an attack. You'll have to poke around in their holes while snorkeling or scuba diving to get them to attack. Sometimes this is inadvertent on the diver's part, so be careful where you stick your hand while underwater.

HAWAIIAN FOLK MEDICINE AND CURES

Hawaiian folk medicine is well developed; and its cures for common ailments have been used effectively for centuries. Hawaiian *kahuna* were highly regarded for their medicinal skills, and Hawaiians were by far some of the healthiest people in the world until the coming of the Europeans. Many folk remedies and cures are used to this day and, what's more, they work. Many of the common plants and fruits that you'll encounter provide some of the best remedies. When roots and seeds and special exotic plants are used, the preparation of the medicine is as painstaking as in a modern pharmacy. These prescriptions are exact and take an expert to prepare. They should never be prepared or administered by an amateur.

Common Curative Plants

Arrowroot, for diarrhea, is a powerful narcotic used in rituals and medicines. The pepper plant (*Piper methisticum*) is chewed and the juice is spat into a container for fermenting. Used as a medicine for urinary tract infections, rheumatism, and asthma, it also induces sleep and cures headaches. A poultice for wounds is made from the skins of ripe bananas. Peelings have a powerful antibiotic quality and contain vitamins A, B, and C, phosphorous, calcium, and iron. The nectar from the plant was fed to babies as a vitamin juice. Breadfruit sap is used for healing cuts and as a moisturizing lotion. Coconut is used to make moisturizing oil, and the juice was chewed, spat into the hand, and used as a shampoo. Guava is a source of vitamins A, B, and C. Hibiscus has been used as a laxative. *Kukui* nut oil makes a gargle for sore throats and a laxative, plus the flowers are used to cure diarrhea. *Noni,* an unappetizing hand-grenade-shaped fruit that you wouldn't want to eat unless you had to, reduces tumors, diabetes, and high blood pressure, and the juice is good for diarrhea. Sugarcane sweetens many concoctions, and the juice of toasted cane was a tonic for sick babies. Sweet potato is used as a tonic during pregnancy, and juiced as a gargle for phlegm. Tamarind is a natural laxative and contains the most acid and sugar of any fruit on earth. Taro has been used for lung infections and thrush, and as suppositories. Yams are good for coughs, vomiting, constipation, and appendicitis.

HELP FOR THE DISABLED

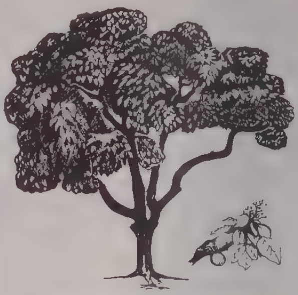
A handicapped or physically disabled person can have a wonderful time in Hawaii; all that's needed is a little pre-planning. The following is general advice that should help you plan.

Commission On Persons With Disabilities

This commission was designed with the express purpose of aiding handicapped people. It is a source of invaluable information and distributes self-help booklets free of charge. Any handicapped person heading to Hawaii should write first or visit their offices on arrival. For the *Aloha Guide To Accessibility* ($3) write or visit the head office at: Commission on the Handicapped, 500 Ala Moana Blvd., Honolulu, HI 96813, tel. 586-8121; on Maui, 54 High St., Wailuku, Maui, HI 96793, tel. 243-5441; on Kauai, 3060 Eiwa St. #207, Lihue, Kauai, HI 96766, tel. 241-3308; on Hawaii, P.O. Box 1641, Hilo, HI 96820, tel. 933-7747.

General Information

The key for a smooth trip is to make as many arrangements ahead of time as possible. Tell the transportation companies and hotels you'll be dealing with the nature of your handicap in advance so that they can make arrangements to accommodate you. Bring your medical records and notify medical establishments of your arrival if you'll be needing their services. Travel with a friend or make arrangements for an aide on arrival (see "Maui Services" following). Bring your own wheelchair if possible and let airlines know if it is battery-powered; boarding inter-island carriers requires steps. No problem: they'll board you early on special lifts, but they must know that you're coming. Many hotels and restaurants accommodate disabled persons, but always call ahead just to make sure.


LOUISE FOOTE

KUKUI (CANDLENUT)

Reaching heights of 80 feet, the *kukui* (candlenut) was a veritable department store to the Hawaiians, who made use of almost every part of this utilitarian giant. Used as a cure-all, its nuts, bark, or flowers were ground into potions and salves and taken as a general tonic, applied to ulcers and cuts as an effective antibiotic, or administered internally as a cure for constipation or asthma attacks. The bark was mixed with water and the resulting juice was used as a dye in tattooing, tapa-cloth making, and canoe painting, and as a preservative for fishnets. The oily nuts were burned as a light source in stone holders, and ground and eaten as a condiment called *inamona.* Polished nuts took on a beautiful sheen and were strung as *lei.* Lastly, the wood itself was hollowed into canoes and used as fishnet floats.

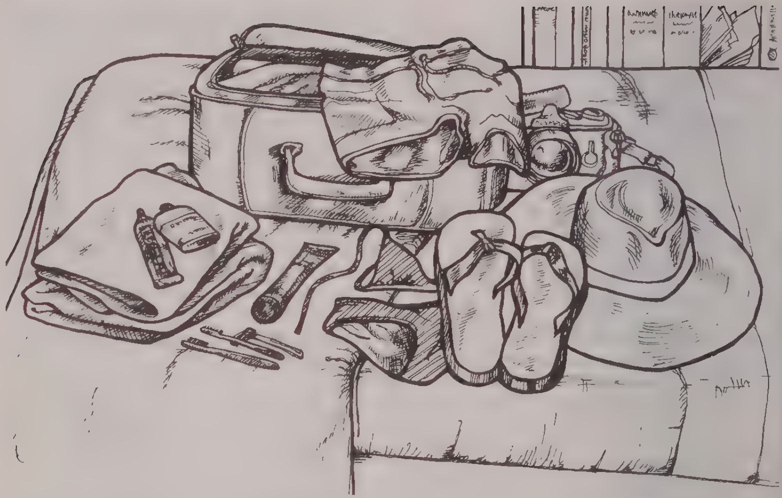
Beaches

On December 30, 1993 a measure was passed to make four Maui beaches wheelchair accessible: Kihei's Kamaole Beaches I, II, and III (see "Kihei" under "East Maui"), and Kahului's Kanaha Beach park (see "Sights" under "Kalului"). Construction, mandated to be finished within a year, will include large clearly marked parking spaces, and an elevated boardwalk leading to the beach. Contact Maui's Department of Parks and Recreation, tel. 243-7626, for complete and up-to-the-minute details.

Maui Services

On arrival at Kahului Airport, parking spaces are directly in front of the main terminal. The restaurant here has steps, so food will be brought to you in the cocktail lounge. There are no special emergency medical services, but visitor information is available at 877-6431. There is no centralized medical service, but Maui Memorial Hospital in Wailuku will refer, tel. 244-9056. Getting around can be tough because there is virtually no public transportaion on Maui, and no tours or companies to accommodate nonambulatory persons. However, both Hertz and Avis rent cars with hand controls. Health care is provided by **Maui Center for Independent Living,** tel. 242-4966. Medical equipment is available at Hawaiian Rentals, 877-7684, and Maui Rents, tel. 877-5827. Special recreation activities referrals are made by Easter Seal Society, tel. 877-4443, or by the Commission on Persons with Disabilities, tel. 243-5441.

Over The Rainbow, 186 Mehani Circle, Kihei, HI 96753, tel. 879-5521, is a private company, owned and operated by Dave McKown, who has traveled the world with his brother who is a paraplegic. Dave knows first hand the obstacles faced by disabled people. Over The Rainbow provides: a full-service travel agency, with bookings into hotels, condos, and private homes set up for the handicapped; an activities desk featuring everything from water sports to helicopter rides; u-drive cars and vans with hand controls and wheelchair lifts; airport arrangements; and scenic tours.



LOUISE FOOTE

WHAT TO TAKE

It's a snap to pack for a visit to Maui. Everything is on your side. The weather is moderate and uniform on the whole, and the style of dress is delightfully casual. The rule of thumb is to pack lightly: few items, and light clothing both in color and weight. What you'll need will depend largely on your itinerary and your desires. Are you drawn to the nightlife, the outdoors, or both? If you forget something at home, it won't be a disaster. You can buy everything you'll need in Hawaii. As a matter of fact, Hawaiian clothing, such as muumuus and aloha shirts, is one of the best purchases you can make, both in comfort and style. It's quite feasible to bring only one or two changes of clothing with the express purpose of outfitting yourself while there. Prices on bathing suits, bikinis, and summer wear in general are quite reasonable.

Matters Of Taste

A grand conspiracy in Maui adhered to by everyone—tourist, traveler, and resident—is to "hang loose" and dress casually. Best of all, alohawear is just about all you'll need for comfort and virtually every occasion. The classic muumuu is large and billowy, and aloha shirts are made to be worn outside the pants. The best of both are made of cool cotton. Rayon is a natural fiber that isn't too bad, but polyester is hot, sticky, and not authentic. Not all muumuus are of the "tent persuasion." Some are very fashionable and form-fitted with peek-a-boo slits up the side, down the front, or around the back. *Holomuu* are muumuus fitted at the waist with a flowing skirt to the ankles. They are not only elegant, but perfect for "stepping out."

In The Cold And Rain

Two occasions for which you'll have to consider dressing warmly are visits to mountaintops and boat rides where wind and ocean sprays are a factor. You can conquer both with a jogging suit (sweat suit) and a featherweight, water-resistant windbreaker. If you intend to visit Mauna Kea or Mauna Loa, it'll be downright chilly. Your jogging suit with a hooded windbreaker/raincoat will do the trick for all occasions. If you're going to camp or trek, you should add another layer, a woolen sweater being one of the best. Wool is the only natural fiber that retains most of its warmth-giving properties even if it gets wet. Several varieties of "fleece" synthetics currently on the market also have this ability. If your hands get cold, put a pair of socks over them. Tropical rain showers can happen at any time so you might consider a fold-up umbrella, but the sun quickly breaks through and the warming winds blow.

Shoes

Dressing your feet is hardly a problem. You'll most often wear zoris (rubber thongs) for going to and from the beach, leather sandals for strolling and dining, and jogging shoes for trekking and sightseeing. A few discos require dress shoes, but it's hardly worth bringing them just for that. If you plan on heavy-duty trekking, you'll definitely want your hiking boots. Lava, especially *a'a,* is murderous on shoes. Most backcountry trails are rugged and muddy, and you'll need those good old lug soles for traction. If you plan moderate hikes, you might want to consider bringing rubberized ankle supports to complement your jogging shoes. Most drugstores sell them, and the best are a rubberized sock with toe and heel cut out.

Specialty Items

Following is a list of specialty items that you might consider bringing along. They're not necessities but most will definitely come in handy. A pair of binoculars really enhances sightseeing—great for viewing birds and sweeping panoramas, and almost a necessity if you're going whalewatching. A folding, Teflon-bottomed travel iron makes up for cotton's one major shortcoming, wrinkles; you can't always count on hotels to have irons. Nylon twine and miniature clothespins are handy for drying garments, especially bathing suits. Commercial and hotel laundromats abound, but many times you'll get by with hand-washing a few items in the sink. A transistor radio/tape recorder provides news, weather, and entertainment, and can be used to record impressions, Island music, and a running commentary for your slide show. An inflatable raft for riding waves, along with flippers, mask, and snorkel, can easily be bought in Hawaii but don't weigh much or take up much space in your luggage. If you'll be camping, trekking, or boating with only seawater available for bathing, take along "Sea Saver Soap," available from good sporting goods stores. This special soap will lather in seawater and rinse away the sticky salt residue with it.

For The Camper

If you don't want to take it with you, all necessary camping gear can be purchased or rented while in Hawaii. Besides the above, you should consider taking the following: framed backpack or the convertible packs that turn into suitcases, daypack, matches in a waterproof container, all-purpose knife, mess kit, eating utensils, flashlight (remove batteries), candle, nylon cord, and sewing kit (dental floss works as thread). Take a first-aid kit containing Band-Aids, all-purpose antiseptic cream, alcohol swabs, tourniquet string, cotton balls, elastic bandage, razor blade, Telfa pads, and a small mirror for viewing private nooks and crannies. A light sleeping bag is good, although your fleecy jogging suit with a ground pad and light blanket or even your rain poncho will be sufficient. Definitely bring a down bag for Haleakala or mountainous areas. In a film container pack a few nails, safety pins, fishhooks, line, and bendable wire. Nothing else does what these do and they're all handy for a million and one uses.

Basic Necessities

As previously mentioned, you really have to consider only two "modes" of dressing in Hawaii: beachwear and casual clothing. The following is designed for the mid-range traveler carrying one suitcase or a backpack. Remember that there are laundromats and that you'll be spending a considerable amount of time in your bathing suit. Consider the following: one or two pairs of light cotton slacks for going out and about, and one pair of jeans for trekking, or better yet, corduroys which can serve both purposes; two or three casual sundresses—muumuus are great; three or four pairs of shorts for beachwear and for sightseeing; four to five short-sleeved shirts or blouses and one long-sleeved; three or four colored and printed T-shirts that can be worn anytime from trekking to strolling; a beach coverup—the short terrycloth type is the best; a brimmed hat for rain and sun—the crushable floppy type is great for purse or daypack; two or three pairs of socks are sufficient, nylons you won't need; two bathing suits (nylon ones dry quickest); plastic bags to hold wet bathing suits and laundry; five to six pairs of underwear; towels (optional, because hotels provide them, even for the beach); a first-aid kit, pocket-size is sufficient; suntan lotion and insect repellent; a daypack or large beach purse. And don't forget your windbreaker, perhaps a shawl for the evening, and an all-purpose jogging suit.

Pets And Quarantine

Hawaii has a very rigid pet quarantine policy designed to keep rabies and other Mainland disease from reaching the state. All domestic pets are subject to **90 days' quarantine,** regardless of the fact that they may have current veterinary shot certificates. Unless you are contemplating a move to Hawaii, it is not feasible to take pets. For complete information, contact the Department of Agriculture, Animal Quarantine Division, 99-770 Moanalua Rd., Honolulu, HI 96701, tel. 488-8461.

plumeria

DIANA LASICH-HARPER

INFORMATION AND SERVICES

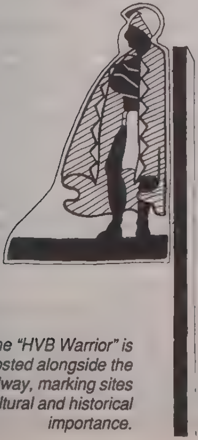
EMERGENCY AND MEDICAL CARE

To summon the police, fire department, or ambulance to any part of Maui, dial **911.** This help number is available throughout the island. **Helpline,** the island's crisis center, is 244-7407. **Maui Memorial Hospital,** is located at Mahalani St., Wailuku, tel. 244-9056; **Kihei-Wailea Medical Center,** 41 E. Lipoa St., Kihei, tel. 874-8100 (near Star Market) offers a number of physicians in varying specialties. **Pharmacies include:** Kahului, tel. 877-0041; Kihei, tel. 879-8499; Lahaina, tel. 661-3119; Pukalani, tel. 572-8244.

For any legal problems or advice while on Maui, contact **Legal Aid Society,** tel. 244-3731.

HAWAII VISITOR'S BUREAU OFFICES

In 1903 the Hawaiian Promotion Committee thought tourism could be the economic wave of the future. They began the "Hawaii Tourist Bureau," which became the **Hawaii Visitor's Bureau.** The **HVB** is now a top-notch organization providing help and information to all of Hawaii's visitors. Anyone contemplating a trip to Hawaii should visit or write the HVB and inquire about any specific information that might be required. Their advice and excellent brochures on virtually every facet of living, visiting, or simply enjoying Hawaii are free. The material offered is too voluminous to list, but for basics, request individual island brochures (including maps), and ask for their copies of "Member Accommodation Guide," and "Member Restaurant Guide." Allow two-three weeks for requests to be answered.



The "HVB Warrior" is posted alongside the roadway, marking sites of cultural and historical importance.

Statewide HVB offices include: HVB Administrative Office, Waikiki Business Plaza, 2270 Kalakaua Ave., Suite 801, Honolulu, HI 96815, tel. 923-1811; Big Island HVB Hilo, 250 Keawe St., Hilo, HI 96720, tel. 961-5797; Kauai HVB, 3016 Umi St., Suite 207, Lihue, HI 96766, tel. 245-3971; Big Island HVB Kona Branch, 75-5719 W. Alii Dr., Kailua-Kona, HI 96740, tel. 329-7787; Maui HVB, 250 Alamaha St., Suite N-16, Kahului, HI 96732, tel. 871-8691.

North American Offices

Hawaii Visitor's Bureaus are: **HVB Canada,** 205-1624 56th St., Delta, B.C., Canada V4L 2B1, tel. (604) 943-8555; **HVB Chicago,** 180 N. Michigan Ave., Suite 2210, Chicago, IL 60601, tel. (312) 236-0632; **HVB Los Angeles,** Central Plaza, 3440 Wilshire Blvd., Room 610, Los Angeles, CA 90010, tel. (213) 385-5301; **HVB New York,** Empire State Bldg., Suite 808, New York, NY 10018, tel. (212) 947-0717; **HVB San Francisco,** Suite 450, 50 California St., San Francisco, CA 94111, tel. (415) 392-8173; **HVB Washington D.C.,** 1511 K St. NW, Suite 415, Washington, D.C. 20005, tel. (202) 393-6752.

European Offices

HVB Belgium, Rue Couperin, #87 Bis, Boncelles 4100, tel. 32-41-38-1517.

HVB Germany, c/o Hans Regh Assoc., Postfach 930 247, Ginnheimer Landstrasse 1, D-6000, Frankfurt, tel. 49-69-70-4013.

HVB United Kingdom, 14 The Green, Richmond, TW9 1PX, England, tel. 44-81-332-6969.

Asia/Pacific Offices

HVB Australia, c/o Walshes World, 92 Pitt St., Sydney, N.S.W. 2000, tel. 61-2-235-0194.

HVB Hong Kong, Suite 3702-A, EIE Tower, Bond Centre, Queensway, Central, Hong Kong, tel. 852-526-0387.

HVB Japan, Hibiya Kokusai Bldg., 11th Fl., 2-2-3 Uchisaiwaicho, Chiyoda-ku, Tokyo 100, tel. 011-81-3-3580-2481.

HVB Korea, c/o Travel Press, 2nd Fl., Westin Chosun Hotel, C.P.O. Box 6445, Seoul 100-070, tel. 82-2-757-6781.

HVB Malaysia, c/o Pacific World Travel, 2.5 & 2.6 Angkasa Raya Bldg., Jalan Ampag, Kuala Lumpur 50450, tel. 60-3-244-8449.

HVB New Zealand, c/o Walshes World, 87 Queen St., 2nd Fl., Dingwall Bldg., Auckland, tel. 64-9-379-3708.

HVB Singapore, c/o Pacific Leisure, 3 Seah St., #01-04, Singapore 0718, tel. 65-338-1612.

HVB Taiwan, c/o Federal Transportation Co., 8th Fl., Nanking E. Rd., Section 3, Taipei, tel. 886-2-507-8133.

HVB Thailand, c/o ADAT Sales, 8th Fl., Maneeya Center Bldg., 518/5 Ploenchit Rd., Bangkok 10330, tel. 66-2-255-6838.

OTHER INFORMATION SOURCES

The state operates two **visitors' kiosks** at Kahului Airport. Open daily, 6 a.m.-9 p.m., tel. 877-6431, plenty of practical brochures. **Hawaii Visitor's Bureau,** 380 Dairy Rd., Kahului, tel. 871-8691 is open Mon.-Fri., 8 a.m.-4:30 p.m. **Teleguide,** tel. 877-3324, is a 24-hour telephone activities information service. Use a touch-tone phone to enter a four-digit code for particular tourist information desired. Brochures listing codes can be picked up at any tourist literature stand. **On Call,** tel. 244-8934, offers free service also using touch-tone codes (see front of telephone book) to access community services, entertainment, shopping, news, sports, and cultural information. The **Maui Chamber of Commerce** is located at 26 Puunene Ave., Kahului, tel. 871-7711; for **consumer complaints,** call 243-5387. For **time,** call 242-0212.

Before you leave for the Islands, information can be accessed from the ***Official Recreation Guide*** through travel agents who have a Sabre hookup. Among other items, information can be garnered on transportation, travel activities, and cultural events, and reservations can be made.

Reading Material

For bookstores try **Waldenbooks:** at Maui Mall, Kahului, tel. 877-0181; at Kaahumanu Shopping Center, tel. 871-6112; at Lahaina Cannery Shopping Center, tel. 667-6172; at Whaler's Village, tel. 661-8638; and at the Kukui Mall, tel. 874-3688. There's also **The Whaler's Book Shoppe** at The Wharf, Front St., Lahaina, tel. 667-9544.

Libraries: main branch at 251 High St., Wailuku, tel. 243-5945; other branches in Kahului, Lahaina, Makawao, Kihei, and Hana. A hodgepodge of hours through the week, usually closed Friday or Saturday.

Free tourist literature is well done and loaded with tips, discounts, maps, happenings, etc. Found in hotels, restaurants, and street stands. They include: ***This Week Maui,*** every Friday; ***Guide to Maui*** on Thursdays; ***Maui Beach Press,*** newspaper format and in-depth articles, every Friday; ***Maui Gold,*** one for each season; ***Drive Guide,*** excellent maps and tips, given out free by all car rental agencies, bimonthly; ***TV Maui,*** a weekly television and entertainment guide with feature articles and local events; and ***A Taste of Maui,*** all about food. Newspapers include the ***Maui News,*** a local newspaper for 25 cents, good "Datebook" listings of local events, published Mon.-Fri., tel. 244-3981. ***The Gold Coast News*** has local-interest stories; ***Lahaina News*** is a community paper of news, feature stories, and entertainment listings; ***Island Living*** specializes in dining and entertainment; the ***Island Calendar of Events*** is an alternative "event and networking newsletter"; ***ECO Report*** is an environmental paper with local and global focus; and to keep abreast of what's happening on the local scene read the ***Kama'aina News.***

Parks And Recreation

State Parks in Wailuku, tel. 243-5354; County Parks in Wailuku, tel. 243-7389; Haleakala National Park HQ, tel. 527-7749.

Weather And Whales

For all Maui weather, tel. 877-5111; for recreational areas, tel. 877-5054; for Haleakala, tel. 571-5054; for marine weather, tel. 877-3477; for whale sighting and reports in season, tel. 661-8527. Or try **On Call,** a free 24-hour telephone service offering all of the above.

MONEY AND FINANCES

Currency

U.S. currency is among the drabbest in the world. It's all the same size and color; those unfamiliar with it should spend some time getting acquainted so that they don't make costly mistakes. U.S. coinage in use is: $.01, $.05, $.10, $.25, $.50, and $1 (uncommon); paper currency is $1, $2 (uncommon), $5, $10, $20, $50, $100. Bills larger than $100 are not in common usage.

Banks

Full-service banks tend to open slightly earlier than Mainland banks, at 8:30 a.m. Monday-Friday. Closing is at 3 p.m., except for late hours on Friday when most banks remain open until 6 p.m. Of most value to travelers, banks sell and cash traveler's checks, give cash advances on credit cards, and exchange and sell foreign currency.

Traveler's Checks

Traveler's checks are accepted throughout Hawaii at hotels, restaurants, and car-rental agencies, and in most stores and shops. However, to be readily acceptable they should be in American currency. Some larger hotels that often deal with Japanese and Canadians will accept their currency. Banks accept foreign-currency traveler's checks, but it'll mean an extra trip and inconvenience.

Credit Cards

More and more business is transacted in Hawaii using credit cards. Almost every form of accommodation, shop, restaurant, and amusement accepts them. For renting a car they're almost a must. With "credit card insurance" readily available, they're as safe as traveler's checks and sometimes even more convenient. Don't rely on them completely because there are some establishments that won't accept them, or perhaps won't accept the kind that you carry.

OTHER PRACTICALITIES

Telephone: All-Hawaii Area Code 808

As they do everywhere else in the U.S., long-distance rates go down at 5 p.m. and again at 11 p.m. until 8 a.m. the next morning. From Friday at 5 p.m. until Monday at 8 a.m. rates are cheapest. Local calls from public telephones (anywhere on the same island is a local call) cost 25 cents. Calling between islands is a toll call, and the price depends on when and from where you call and for how long you speak. Emergency calls are always free. The area code for the entire state of Hawaii is 808. For directory assistance: local, 1-411; inter-island, 1-555-1212; Mainland, 1-area code-555-1212; toll free, (800) 555-1212.

Time Zones

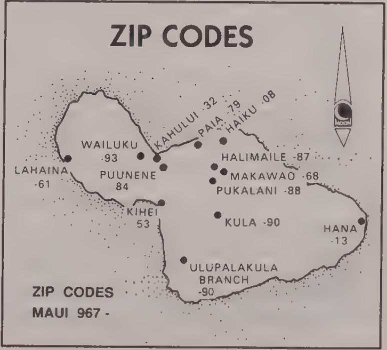
There is no daylight saving time in Hawaii. When daylight saving time is not observed on the Mainland, Hawaii is two hours behind the West Coast, four hours behind the Midwest, and five hours behind the East Coast. Hawaii, being just east of the international date line, is almost a full day behind most Asian and Oceanic cities. Hours behind these countries and cities are: Japan, 19 hours; Singapore, 18 hours; Sydney, 20 hours; New Zealand, 22 hours; Fiji, 22 hours.

Electricity

The same electrical current is in use in Hawaii as on the U.S. Mainland and is uniform throughout the Islands. The system functions on 110 volts, 60 cycles of alternating current (AC). Appliances from Japan will work, but there is some danger of burnout, while those requiring the normal European voltage of 220 will not work.

Distance, Weights, And Measures

Hawaii, like all of the U.S., employs the "English method" of measuring weights and distances.



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Basically, dry weights are in ounces and pounds; liquid measures are in ounces, quarts, and gallons; and distances are measured in inches, feet, yards, and miles. The metric system, based on units of 10, is known but is not in general use. The "Measurements" conversion chart at the back of the book should be helpful.

Storage

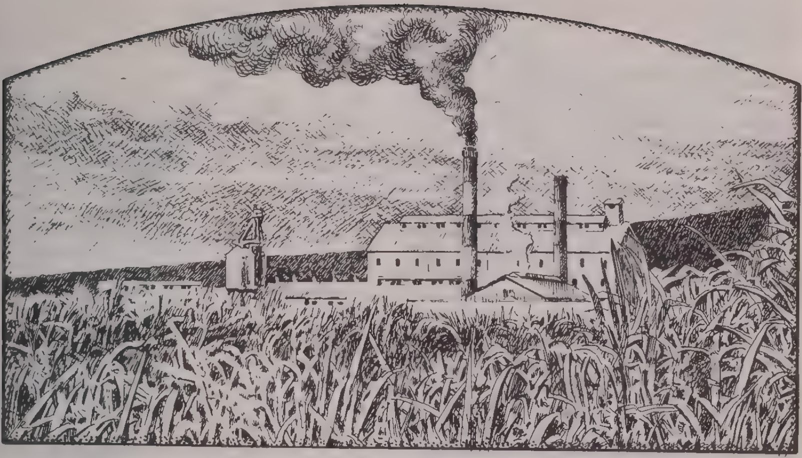
As there are no storage facilities at the Kahului Airport, private storage companies must be used. Try **Store and Lock,** tel. 871-4240, in Kahului for various-sized lockers—daily, weekly, or monthly rates. Others can be found through the phone book. For guests of the Northshore Inn and Valley Isla Lodge in Wailuku, an alternative is to use the on-site storage rooms for everything from backpacks to surfboards and bicycles.

Post Offices

In Wailuku, tel. 244-4815; in Kahului, tel. 871-4710; in Kihei, tel. 879-2403; in Lahaina, tel. 667-6611. Other branch offices are scattered around the island.

Maui Facts

Maui is the second youngest and second largest Hawaiian island after Hawaii. Its nickname is the Valley Island. Its color is pink and its flower is the *lokelani,* a small rose.



BOB RACE

CENTRAL MAUI: THE ISTHMUS

KAHULUI

It is generally believed that Kahului means "The Winning," but perhaps it should be "The Survivor." Kahului suffered attack by Kamehameha I in the 1790s, when he landed his war canoes here in preparation for battle at Iao Valley. In 1900 it was purposely burned to thwart the plague, then rebuilt. Combined with Wailuku, the county seat just down the road, this area is home to 22,000 Mauians, over one-third of the island population. Here's where the people live. It's a practical, homey town, the only deep-water port from which Maui's sugar and pineapples are shipped. Although Kahului was an established sugar town by 1880, it's really only grown up in the last 20 years. In the 1960s, Hawaiian Commercial and Sugar Co. began building low-cost housing for its workers, which became a model development for the whole of the U.S. Most people land at the airport, blast through for Lahaina or Kihei, and never give Kahului a second look. It's in no way a resort community, but it has the best general-purpose shopping on the island, a few noteworthy sites, and a convenient location to the airport.

SIGHTS

Kanaha Pond Waterfowl Sanctuary

This one-time royal fishpond is 1.5 miles southwest of the airport at the junctions of Routes 36 and 37. It's on the migratory route of various ducks and Canada geese, but most importantly it is home to the endangered Hawaiian stilt (*ae'o*) and the Hawaiian coot (*alae ke'oke'o*). The stilt is a slender, 16-inch bird with a black back, white belly, and stick-like pink legs. The coot is a gray-black duck-like bird, which builds large floating nests. An observation shelter is maintained along Route 37. Kanaha Pond is always open and free of charge. Bring binoculars.

Maui Community College

Just across the street from the Kaahumanu Shopping Center on Route 32, the college is a good place to check out the many bulletin boards for various activities, items for sale, and cheaper long-term housing. The **Student Center** is conspicuous as you drive in, and is a good place to get most information. The library is adequate.

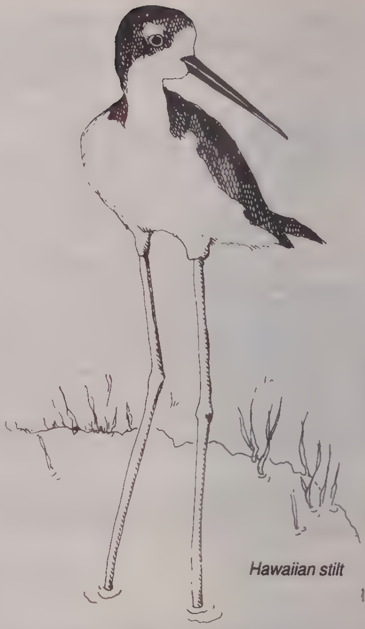
Maui Zoo And Botanical Gardens

These grounds are more aptly described as a children's park. Plenty of young families enjoy themselves in this fenced-in area. The zoo houses various colorful birds such as cockatoos, peacocks, and macaws, as well as monkeys, baboons, and a giant tortoise that looks like a slow-moving boulder. The chickens, ducks, and swans are run-of-the-mill, but the ostriches, over seven feet tall, are excellent specimens. With pygmy goats and plenty of sheep, the atmosphere is like a kiddies' petting zoo. It's open daily 9 a.m.-4 p.m., free. Turn at the red light onto Kanaloa Avenue off Route 32 about midway between Kahului and Wailuku.

Also at this turn is **Wailuku War Memorial Park and Center.** Here you'll find a stadium, gymnasium, swimming pool, and free hot showers. To the left, at the entrance to the gym, you can pick up county camping permits (see "County Parks" in "Out and About").

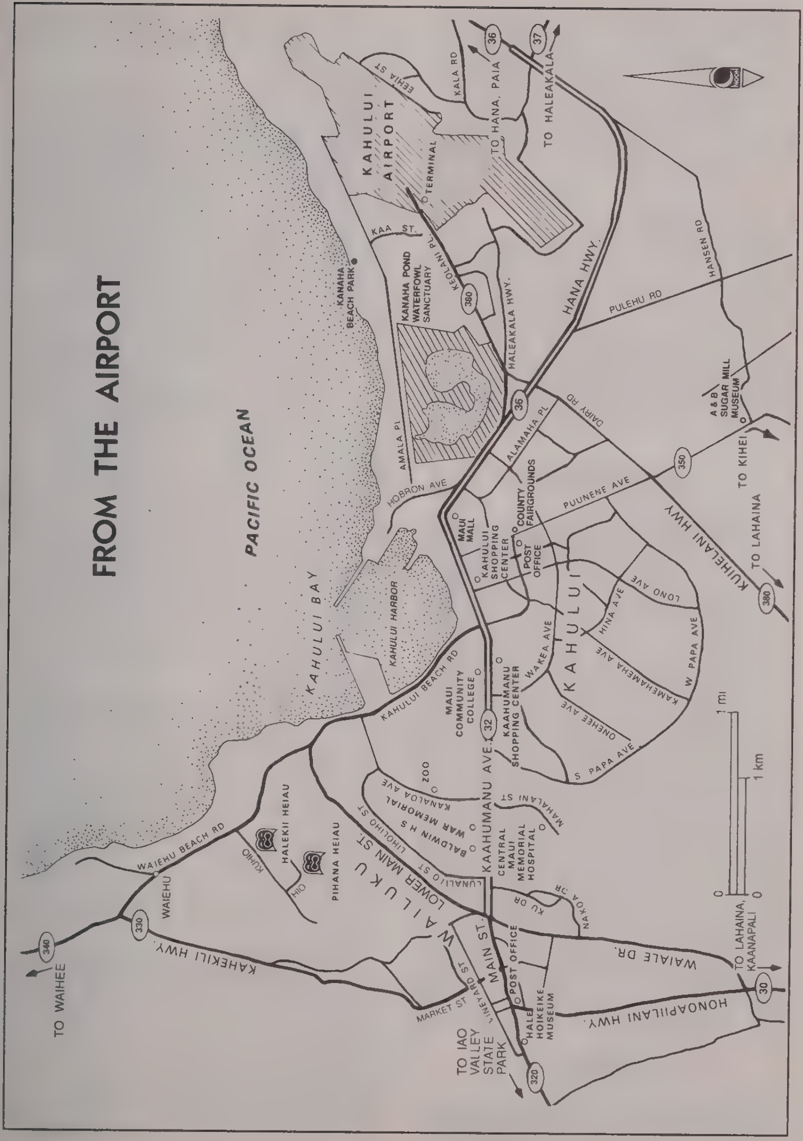
Alexander And Baldwin Sugar Mill Museum

The museum is located at the intersection of Puunene Ave. (Rt. 350) and Hanson Rd., about one-half mile from Dairy Rd. (Rt. 380), tel. 871-8058, open Mon.-Sat. 9:30 a.m.-4:30 p.m., admission $3 adults, $1.50 children, ages five and under admitted free. (Avoid the area around 3 p.m. when the still-working mill changes shifts.) This small but highly informative museum could easily be your first stop after arriving at Kahului Airport only 15 minutes away, especially if you're heading to Kihei. Once you get off the plane, you'll realize that you're in the midst of sugarcane fields. If you want to know the history of this crop and the people who worked and developed it, visit the museum. The vintage building was the home of the sugar mill supervisor, who literally lived surrounded by his work. Inside is a small but well-stocked bookstore and gift shop featuring Hawaiiana and handmade clothing and artifacts, with goodies like passionfruit syrup and raw sugar. Some of the unique items for sale are *waraji,* Japanese sandals fashioned from bulrushes by a 92-year-old *sensei,* Kinichi Tasaka, from Kauai. He has recently suffered a stroke but not before he passed on the tradition to his daughter. These sandals are traditional in Japan, often used by pilgrims to the 88 Sacred Temples of Shikoku, and for making the climb up Mt. Fuji. This is a dying handicraft even in Japan, so take the opportunity to see and to buy these distinctive gifts from days gone by.


Hawaiian stilt

LOUISE FOOTE

As you begin your tour, notice the ancient refrigerator in the corner that the staff still uses. In the first room, you are given a brief description of the natural history of Maui, along with a rendition of the legends of the demigod Maui. Display cases explain Maui's rainfall and use of irrigation for a productive sugarcane yield. There is an old-fashioned copper rain gauge along with pragmatic artifacts from the building of the Haiku Ditch. A collection of vintage photos features the Baldwin and Alexander families, while a historical plaque recalls when workers lived in ethnic camps, each with its own euphemistic name (Chinese at Ah Fong, Japanese at Nashiwa, Portuguese at Cod Fish). This setup was designed to discourage competition (or cooperation) between the ethnic groups during labor



FROM THE AIRPORT

PACIFIC OCEAN
KAHULUI BAY
KAHULUI HARBOR
KAHULUI AIRPORT
TERMINAL
KANAHA BEACH PARK
KANAHA POND WATERFOWL SANCTUARY
EEHIA ST
KALA RD
TO HANA, PAIA
TO HALEAKALA
KAA ST.
KEOLANI PL
AMALA PL
HOBRON AVE
HALEAKALA HWY.
HANA HWY.
PULEHU RD
HANSEN RD
DAIRY RD
ALAMAHA PL
A & B SUGAR MILL MUSEUM
TO KIHEI
PUUNENE AVE
KUIHELANI HWY
TO LAHAINA
COUNTY FAIRGROUNDS
MAUI MALL
KAHULUI SHOPPING CENTER
POST OFFICE
KAHULUI
LONO AVE
HINA AVE
W PAPA AVE
KAMEHAMEHA AVE
WAKEA AVE
ONEHEE AVE
S PAPA AVE
KAHULUI BEACH RD
MAUI COMMUNITY COLLEGE
KAAHUMANU SHOPPING CENTER
KAAHUMANU AVE.
ZOO
KANALOA AVE
WAR MEMORIAL
BALDWIN H S
MAHALANI ST
CENTRAL MAUI MEMORIAL HOSPITAL
LIHOLIHO ST
LUNALILO ST
LOWER MAIN ST.
WAILUKU
KU DR
NAKOA DR
WAIALE DR.
HALEKII HEIAU
PIHANA HEIAU
KUHIO
HIO
WAIEHU BEACH RD
WAIEHU
KAHEKILI HWY.
TO WAIHEE
MAIN ST.
POST OFFICE
VINEYARD ST
MARKET ST
HALE HOIKEIKE MUSEUM
TO IAO VALLEY STATE PARK
HONOAPIILANI HWY.
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MOON

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disputes, and to ease the transition to the new land. These people are represented by everything from stuffed fighting cocks to baseball mitts from the '30s. The museum is in the shadow of the mill, and you can hear the wheels turning and the mill grinding. It's not an antiseptic remembrance, but a vital one where the history still continues.

Kanaha Beach Park

This is the only beach worth visiting in the area. Good for a swim and a picnic. Follow Route 380 toward the airport and turn left on Kaa Street. Alternately, from Kaahumanu Avenue, turn left onto Hobron Avenue, and then immediately right onto Amala Street, and follow the signs to the park. It's also *the* best place to begin learning sailboarding. The wind is steady but not too strong, and the wave action is gentle.

ACCOMMODATIONS

Kahului features motel/hotels because most people are short-term visitors, heading to or from the airport. These accommodations are all bunched together across from the Kahului Shopping Center on the harbor side of Kaahumanu Avenue (Rt. 32). The best are the **Maui Beach Hotel,** tel. 877-0051, and just across a parking lot, its sister hotel, **The Maui Palms,** tel. 877-0071. The Maui Beach has a pool on the second floor, and its daily buffet is good value. The central courtyard, tastefully landscaped, is off the main foyer, which has a Polynesian flavor. The Red Dragon Room provides the only disco (Friday and Saturday nights) on this part of the island. Rates for the Maui Beach are $79-138, and $50-74 at the Maui Palms ($10 less in the off season). For reservations, call (800) 367-5004, inter-island (800) 272-5275. The one other hotel, 100 yards to the east, is the **Maui Seaside,** (now combined with the Maui Hukilau) tel. 877-3311, part of the Sand and Seaside Hotels, an island-owned chain. Rates are $55-79, $71-95 with rental car. For reservations, call (800) 367-7000.

FOOD

The Kahului area has some elegant dining spots as well as an assortment of inexpensive yet good eating establishments. Many are found in the shopping malls. Here are some of the best.

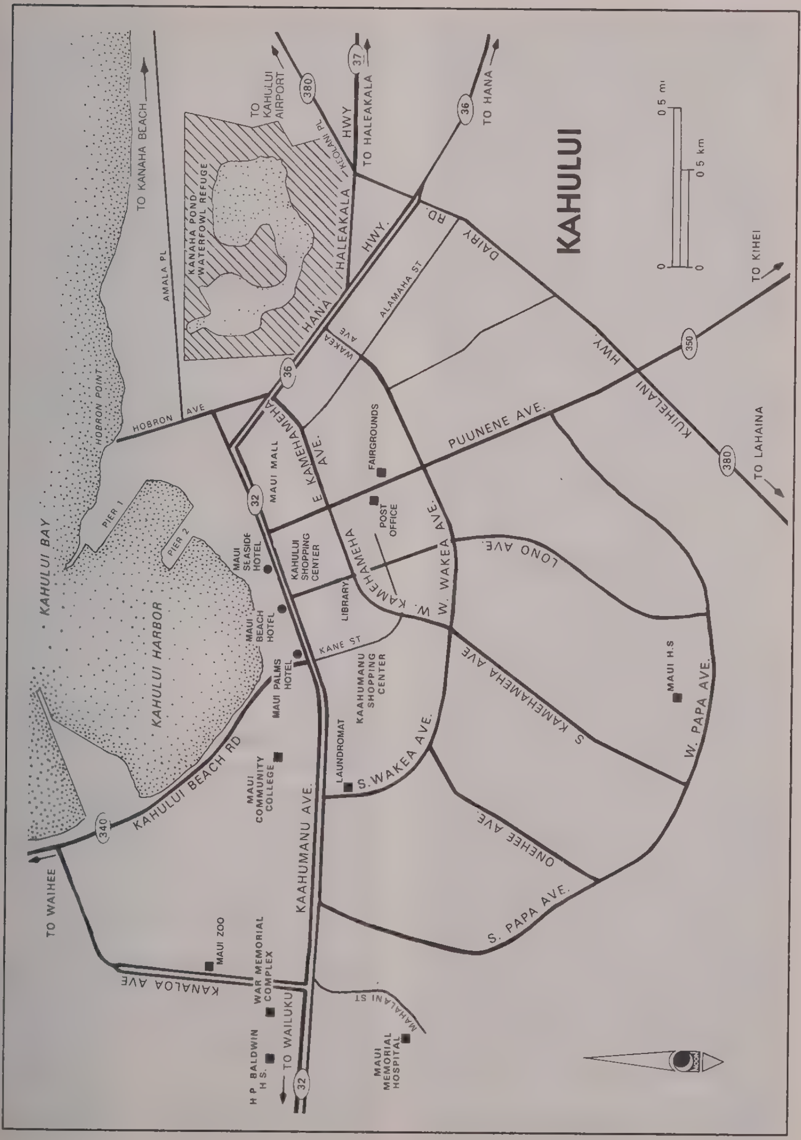
Inexpensive

Ma Chan's, tel. 877-7818, is a cement-floored, no-atmosphere restaurant across from the fire station at 199 Dairy Rd., located in the fading pink-on-green Maui Plantation Shops. Open daily for breakfast and lunch until 6 p.m., Ma Chan's has a variety of inexpensive sandwiches, burgers, and plate lunches, all with an island twist. The restaurant is a little worse for wear, but the staff is very friendly, and the food is very good.

Maui Bagel and Bakery, nearby at 201 Dairy Rd., tel. 871-4825, open daily except Sunday 6:30 a.m.-5:30 p.m., makes fresh (preservative-, fat-, and cholesterol-free) rye, blueberry, whole wheat, garlic, poppy seed, sesame, and onion bagels. Choose a buttered bagel for $1, or one smothered in a layer of cream cheese for $1.50 and have it wrapped to go, or eat it at one of the tables. Tasty deli sandwiches, served on bagels, French bread, or rye, include turkey breast, chicken salad, and even curry for under $6. The bakery also makes mouth-watering cinnamon and walnut coffee cake, fudge brownies, strudel, and loaves of French, rye, and whole wheat bread. Specialties are egg sesame bread, challah, garlic Parmesan bread, and sourdough. A deli case also holds a variety of drinks and flavored cream cheese.

Follow your nose in the Kaahumanu Shopping Center to **The Coffee Store,** tel. 871-6860, open daily 7 a.m.-6 p.m., till 9 p.m. on Thursday and Friday, and Sunday 9 a.m.-3 p.m. Light lunches include savories like a hot croissant for $1.95 or a spinach roll pastry puff for $3.95. Coffee by the cup is under $2.25, refills 35 cents. The coffees, roasted on the premises, are from 40 gourmet varieties hand-picked in Africa, South America, and Indonesia, and include exotic beans like Jamaican Blue Mountain. Gifts and giftwear too!

The **Maui Mall**, off of Puunene Ave., has a terrific selection of inexpensive eateries. **Matsu Restaurant,** tel. 877-0822, is a fast-food Japanese restaurant with an assortment of daily specials for under $4, or a steaming bowl of various types of saimin for $3.80. Very authentic, like a *soba-ya* in Japan. Japanese standards include *katsu don buri,* tempura, or curry rice, all for under $5. Adjacent is **Siu's Chinese**


KAHULUI
KAHULUI BAY
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HOBRON POINT
PIER 1
PIER 2
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AMALA PL
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KANAHA POND WATERFOWL REFUGE
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380
37
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36
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W. WAKEA AVE.
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MAUI BEACH HOTEL
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MAUI PALMS HOTEL
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Kitchen, where most of their typical Chinese dishes are under $4. **Sir Wilfred's,** tel. 877-3711, is another gourmet coffee shop that offers a commodious setting for sipping fresh-brewed coffee and eating their gourmet sandwiches, like hot pastrami for under $5. A good place for an inexpensive lunch with some atmosphere. **Luigi's Pizza Factory** serves up decent pizza, and **SW Barbecue** is a terrific indoor/outdoor fast-food restaurant with Korean favorites, plate lunches under $5, and a delicious grilled chicken sandwich for only $2.25.

Try the **Original Maui Sweet Baked Ham Deli,** open weekdays 8 a.m.-5 p.m., Saturday 9 a.m.-4 p.m., Sunday 10 a.m.-3 p.m., across from the Maui Mall in the Old Kahului Store for any of their filling sandwiches, deli salads, soup, or lunch baskets (great for the trip to Hana). Their gift shop has "hog" motif items in keeping with their motto: "Maui No Ka Oink."

At counter-seating in the back of **Toda Drugs,** in the Kahului Shopping Center, open daily 8:30 a.m.-4 p.m., tel. 877-4550, locals enjoy daily specials of Hawaiian and other ethnic foods. Better than you'd think! Daily special under $5.

Next door you'll find **Ichiban,** another authentic and inexpensive Japanese restaurant, tel. 871-6977, open daily except Sunday 8 a.m.-2 p.m., dinner 5-9 p.m., featuring full and continental breakfast, along with Japanese, American, and local specialties. The lunch menu includes teriyaki chicken or shrimp tempura for $5.95; chicken cutlet for $4.95; pork, chicken, shrimp, or beef *donburi* under $5; and a variety of *udon*, $2.95 for basic noodles or $4.95 for *udon nabeyaki,* shrimp tempura, boiled egg, and fish cake. Sandwiches are everything from a BLT to baked ham for under $5. Dinner features combination plates, with your choice of any two items like shrimp and vegetable tempura, sashimi, or teriyaki chicken for $9.95, along with special combinations like steak and lobster at $18.95, the most expensive item on the menu. The interior is basic American with a pinch of Japanese.

Others worth trying include **Shirley's** and **Dairy Queen,** near each other on Lono Avenue. Both serve good and inexpensive plate lunches and sandwiches, and Shirley's is open early mornings.

Finally, for those who need their weekly fix of something fried and wrapped in styrofoam, Kahului's main streets are dotted with McDonald's (Puunene Ave.), Pizza Hut (Kamehameha Ave.), Burger King (Kaahumanu Ave.), and Kentucky Fried Chicken (Wakea Ave.); there are more at Maui and Kaahumanu malls.

Moderate

The Maui Beach Hotel's **Rainbow Dining Room** serves food in the second-floor dining room. You can fill up here at their lunch buffet 11 a.m.-2 p.m., $6.50 ($5.50 salad bar only), or come for dinner 6-9 p.m. (except Monday) to the **Red Dragon Restaurant** for their "Cantonese Buffet Dinner," offered for a very reasonable $9.95 ($5.25 children under 11). Prime rib and seafood dinners are also served. Breakfast (from 7 a.m.) features fresh-baked goods from $5.75. For reservations, call 877-0051.

Maui Palms Hotel's **East-West Dining Room** offers an "Imperial Tepanyaki Japanese Buffet," every day 5:30-8:30 p.m. for $15. The food, although plentiful, is prepared for the undiscerning conventioneer, and is either fried to death or a generic mish-mash of Japanese cuisine. All-you-can-eat salad bar daily for lunch, 11 a.m.-1 p.m., $6, tel. 877-0071.

Across from the Maui Mall, **Aurelio's,** tel. 871-7656, presents a selection of Italian dishes, plate lunches, and daily specials ($5 off most entrees). The restaurant is not fancy, but the local staff is very friendly, and the atmosphere is like a neighborhood tavern where all are welcome. Open for lunch and dinner for chef or tuna salad for under $7; sandwiches ranging from French dip to a tuna, jack, and avocado for under $6; and juicy burgers smothered in mushrooms, bacon, cheddar cheese, and avocado for $5.50. Plate lunches priced $5.95-6.95 are teriyaki steak, roast pork, and oyster chicken. Specials include prime rib with mushrooms and gravy for $12.95, shrimp fettuccini for $12.95, or boneless chicken breast with cream paragon for $11.95. Aurelio's also features daily entertainment (see "Entertainment" following).

At **Ming Yuen,** tel. 871-7787, for under $9 you can dine on Chinese treats such as braised oysters with ginger and scallions. The hot-and-sour soup ($5.25) is almost a meal in itself. Inexpensive lunch 11 a.m.-5 p.m. except Sunday, dinner 5-9 p.m. daily. Located behind the Maui Mall at 162 Alamaha St., off E. Kamehameha Avenue. Cantonese and Sichuan specialties. Reservations suggested, takeout also available.

Across the street from Ming Yuen is **Lopaka's Bar and Grill,** tel. 871-1135. Open for lunch and dinner Mon.-Sat. 11 a.m. to closing; there is entertainment nightly—no cover. Lunches are mostly burgers, salads, plate lunches, sandwiches for less than $7.75, and full steak, seafood, or chicken dinners for up to $10.95.

Vi's Restaurant, tel. 877-3311, is at the Maui Seaside Hotel. Breakfast 7-9:30 a.m., dinner 6-8 p.m. Vi's offers over 20 dinners for under $10. Breakfast includes omelettes, hot cakes, and other island favorites.

Expensive

The Chart House, on Kahului Bay at 500 N. Puunene Ave. (also in Lahaina), is a steak and seafood house that's not really expensive. This is a favorite with businesspeople and travelers in transit to or from the airport. The quality is good and the atmosphere is soothing. Open for dinner daily 5:30-10 p.m., tel. 877-2476.

Wolfgang's Bistro, in the Kahului Building at 33 Lono Ave., tel. 871-7555, open for lunch Mon.-Fri. with slightly cheaper prices, and dinner Tues.-Sat., is the only semi-elegant restaurant in Kahului. They specialize in island fish, prepared seven different ways. Expect to spend $17 and up per person for dinner.

Liquor

Maui Wine and Liquor at 333 Dairy Rd. (out near the airport), tel. 871-7006, is an excellent liquor store. They have an enormous wine selection, over 80 different types of imported beer, and even delivery service. For a quick stop at a basic bottle shop try **Party Pantry** on Dairy Rd., **Ah Fooks Super Market,** or **Star Market.**

ENTERTAINMENT

The **Red Dragon Disco** at the Maui Beach Hotel is the only disco and dance spot on this side of the island. Open Friday and Saturday 10 p.m.-2 a.m. With a reasonable dress code and cover charge, it's a favorite with local people under 25.

The **Maui Palms Hotel** hosts the "Sakuras" every Friday and Saturday (no cover). They specialize in "oldies," and their large repertoire includes Top 40, country, and even Hawaiian and Japanese ballads. Good for listening and dancing! A favorite with local people, whose children might be partying at the Red Dragon. On Tuesday, Wednesday, and Thursday from 8 p.m.-midnight stop in for karaoke night.

Aurelio's, tel. 871-7656, across from the Maui Mall is a friendly local tavern serving Island and Italian cuisine and featuring daily entertainment. Happy hour, Wed.-Fri. 3-7 p.m., brings Kenny Roberts, a talented local musician who performs contemporary music. Other groups, including Kona Winds, After Hours, Local Fashion, and Youth, play Wed.-Sat. respectively, 9 p.m.-12:30 a.m. when the restaurant becomes a swinging night spot.

Holiday Theater, tel. 877-6622, is at the Kaahumanu Shopping Center, and **The Maui Theater,** tel. 877-3560, is at the Kahului Shopping Center. In addition, legitimate theater is offered by the **Maui Community Theater,** tel. 242-6969, at 68 N. Market St., Wailuku. Major productions occur four times a year.

SHOPPING

Because of the three malls right in a row along Kaahumanu Avenue, Kahului has the best all-around shopping on the island. Here you can find absolutely everything you might need (see "Shopping" in the Introduction). Don't miss the **Maui Swap Meet,** tel. 877-3100, at the fairgrounds on Puunene S. Ave. every Saturday. You can also shop almost the minute you arrive or just before you leave at two touristy but good shops along Airport Road. At the **Little Airport Shopping Center** a half-mile from the airport are the **T-shirt Factory,** with original Maui designs and custom T-shirts from $7-19 (all displayed on the walls), and **Hawaiian Ali'i Coral Factory,** for pink and black coral and jewelry set with semiprecious stones. When Airport Road turns into Dairy Road you'll find **Airport Flower and Fruits,** which can provide you with produce that's pre-inspected and admissible to the Mainland. They also have a large selection of lei, which can be packed to go.

The **Kaahumanu Shopping Center**, along Kaahumanu Avenue, is the largest and has the widest selection of stores. You'll find **Liberty House, Sears, Ben Franklin's,** apparel stores, shoe stores, computer centers, art shops, music stores, and a dozen inexpensive eateries. **Waldenbooks** is also here, tel. 871-6112, open Mon.-Sat. 9 a.m. to mall closing at 5:30 p.m., on Thursday and Friday 9 p.m., and on Sunday 3 p.m. for the best selection of books on Maui. A great store for a relaxing cup of coffee or light lunch is **The Coffee Store.**

At the **Maui Mall** just up the road is **Longs** for everything from aspirin to film, **Woolworth's,** and another **Waldenbooks,** tel. 877-0181, open Mon.-Thurs. 9 a.m.-6 p.m., Friday 9 a.m.-9 p.m., Saturday 9 a.m.-5:30 p.m., Sunday 10 a.m.-4 p.m. Also, **Affordable Fashions** has a full selection of action and resortwear, and a **Postal Center,** Mon.-Fri., 9 a.m.-5 p.m., offers full mailing services.

At the **Kahului Shopping Center,** 47 Kaahumanu Ave., you will find **Ah Fooks Supermarket,** specializing in Asian foods; **Noda Market,** a local market with more of the same; **Peggy and Johnny's,** selling Levi's to formal attire; the **Island Biker,** a full-service bicycle shop; **Burger King; Toda Drugs** and its locally famous lunch counter; and the inexpensive but authentic **Ichiban Restaurant.**

The Old Kahului Shopping Center, at 55 Kaahumanu Ave., just across from the Maui Mall, is just that, an old building from 1916 that held a bank and a series of shops that has been modernized and brought back to life. It is now one of the best groupings of boutiques on Maui, each store distinctive and well presented. Some shops include: **Lightning Bolt,** tel. 877-3484, specializing in surfboards and surf attire by Billabong, and modern fashions by Patagonia and Quicksilver. They also feature women's apparel, dancewear, swimwear, aloha shirts and a good selection of hats, sunglasses, and waterproof wristwatches; women's apparel stores **Tiger Lily** and **Jazzed**; **Tropica,** another surf store; a futon and furniture shop; a video store; **Seahorses,** a toy emporium with kites, dolls, stuffed whales, and baskets of magnificent protea blooms that sell for as little as 50 cents; and **Tester's Shoe Repair,** tel. 877-7140, open daily 9 a.m.-6 p.m., Saturday 10 a.m.-3 p.m., specializing in repairing Birkenstocks starting at $21.50.

SERVICES

Free Shuttle Bus

The County of Maui is offering a free shuttle connecting Wailuku and Kahului, *for now* operating weekdays only 8 a.m.-4 p.m., tel. 877-7651 for current information. The stops are too numerous to mention, but they definitely stop at all of the shopping centers, and run the main roads.

Banking, Health Care, Etcetera

There is a **Bank of Hawaii,** tel. 871-8250, on Puunene Avenue. **City Bank,** tel. 871-7761, is at the Kaahumanu Mall. And find **First Hawaiian Bank,** tel. 877-2311, at 20 W. Kaahumanu Avenue.

Post office: The Kahului P.O. is on Puunene Ave. (Rt. 350) just across the street from the fairgrounds, tel. 871-4710.

The library, at 90 School St., tel. 877-5048, has irregular hours.

Laundromat: W & F Washerette features video games to while away the time, 125 S. Wakea, tel. 877-0353.

The **East West Clinic,** at 444 Hana Hwy., Suite 111, Kahului, tel. 871-4722, has licensed practitioners who offer acupuncture, massage therapy, naturopath health care, dietary counseling, weight-loss programs, and treatments for smokers who wish to kick the habit.

WAILUKU

Often, historical towns maintain a certain aura long after their time of importance has passed. Wailuku is one of these. Today Maui's county seat, the town has the feel of one that has been important for a long time. Wailuku earned its name, "Bloody Waters," from a ferocious battle fought by Kamehameha I against Maui warriors just up the road in Iao Valley. The slaughter was so intense that over four miles of the local stream literally ran red with blood. Last century the missionaries settled in Wailuku, and their architectural influences, such as a white-steepled church and the courthouse at the top of the main street, give an impression of a New England town.

Wailuku is a pretty town, especially in the back streets. Built on the rolling foothills of the West Maui Mountains, this adds some character—unlike the often-flat layout of many other Hawaiian towns. You can "do" Wailuku in only an hour, though most people don't even give it this much time. They just pass through on their way to Iao Needle, where everyone goes, or to Happy Valley and on to Kahakuloa, around the backside, where the car companies hope that no one goes. You *can* see Wailuku's sights from the window of your car, but don't short-change yourself this way. Definitely visit the Bailey House, now called **Hale Hoikeike,** and while you're out, walk the grounds of **Kaahumanu Church.** Market Street, just off Main, has a clutch of intriguing shops that you can peek into while you're at it. With new restaurants, art galleries, community theater, and a cultural center, Wailuku is starting to take on the trappings of a cultural center.

Kaahumanu Church

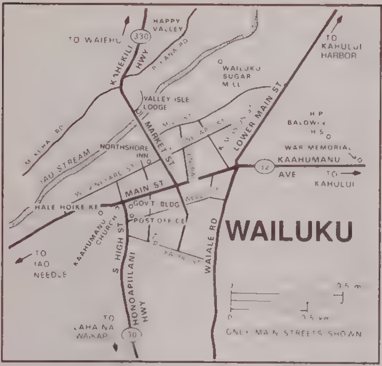
SIGHTS

Kaahumanu Church

It's fitting that Maui's oldest existing stone church is named after the resolute but loving Queen Kaahumanu. This rock-willed woman is the "Saint Peter" of Hawaii, upon whom Christianity in the Islands was built. She was *the* most important early convert, often attending services in Kahului's humble grass-hut chapel. In 1832 an adobe church was built on the same spot and named in her honor. Rain and time washed it away, to be replaced by the island's first stone structure in 1837. In 1876 the church was reduced to about half its original size, and what remained is the white and green structure we know today. Oddly enough, the steeple was repaired in 1984 by Skyline Engineers, who hail from Massachusetts, the same place from which the missionaries came 150 years earlier! You can see the church sitting there on High Street (Rt. 30), but it's usually closed during the week. Sunday services are at 9 a.m., when the Hawaiian congregation sings the Lord's praise in their native language. An excellent cultural and religious event to attend!

Hale Hoikeike

This is the old **Bailey House,** built from 1833 to 1850, with various rooms added throughout the



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years. In the 1840s it housed the "Wailuku Female Seminary," of which Edward Bailey was principal until it closed in 1849. Bailey then went on to manage the Wailuku Sugar Company. More important for posterity, he became a prolific landscape painter of various areas around the island. Most of his paintings record the period from 1866 through 1896 and are now displayed in the "annex," known as the Bailey Gallery. This one-time seminary dining room was his actual studio. In July 1957 this old missionary homestead formally became the Maui Historical Society Museum, at which time it acquired its new name of Hale Hoikeike, "House of Display." It closed in 1973, then was refurbished and reopened in July 1975.

You'll be amazed at the two-foot-thick walls the missionaries taught the Hawaiians to build, using goat hair as the binding agent. Years of whitewashing make them resemble new-fallen snow. The rooms inside are given over to various themes. **The Hawaiian Room** houses excellent examples of the often practical artifacts of pre-contact Hawaii; especially notice the fine displays of tapa cloth and calabashes. Hawaiian tapa, now a lost art, was considered Polynesia's finest and most advanced. Upstairs is the bedroom. It's quite large and dominated by a canopied bed. There's a dresser with a jewelry box and fine lace gloves. Peek behind the wooden gate in the rear of the bedroom to see swords, dolls, walking canes, toys, and muskets—now only a jumble, one day they'll be a display. Upstairs at the front of the house is the old office. Here you'll find roll-top desks, ledgers, and excellent examples of old-time wicker furniture, prototypes of examples you still see today. Downstairs you'll discover the sitting room and kitchen, heart of the house: the "feelings" are strongest here. There are excellent examples of Hawaiian adzes, old silverware, and plenty of photos. The lintel over the doorway is as stout as the spirits of the people who once lived here. The stonework on the floor is well laid and the fireplace is totally homey.

Go outside! The lanai runs across the entire front and down the side. Around back is the canoe shed, housing accurate replicas of Hawaiian-sewn sennit outrigger canoes, as well as Duke Kahanamoku's redwood surfboard. On the grounds you'll also see exhibits of sugarcane, sugar pots, *konane* boards, and various Hawaiian artifacts. Hale Hoikeike is open daily 10 a.m.-4:30 p.m., on Main Street (Rt. 320) on your left, just as you begin heading for Iao Valley. Admission is well worth $2 (children 50 cents). Usually self-guided, but tour guides are available free if arrangements are made in advance. The bookstore/gift shop has a terrific selection of souvenirs and Hawaiiana at better-than-average prices. The office of the Maui Historical Society is in the basement.

Kepaniwai Park

As you head up Route 320 to Iao Valley, you're in for a real treat. Two miles after leaving Wailuku, you come across Kepaniwai Park and Heritage Gardens. Here the architect, Richard C. Tongg, envisioned and created a park dedicated to all of Hawaii's people. See the Portuguese villa and garden complete with an outdoor oven, a thatch-roofed Hawaiian grass shack, a New England "salt box," a Chinese pagoda, a Japanese teahouse with authentic garden, and a bamboo house; the little "sugar shack" that songs and dreams are made of. Admission is free and there are pavilions with picnic tables. This now-tranquil spot is where the Maui warriors fell to the invincible Kamehameha and his merciless patron war-god, Ku. *Kepaniwai* means "Damming of the Waters"—literally with corpses. Kepaniwai is now a monument to man's higher nature: harmony and beauty.

John F. Kennedy Profile

Up the road toward Iao Valley you come to a scenic area long known as Pali Ele'ele, or Black

a Japanese pagoda at Kepaniwai

Gorge. This stream-eroded amphitheater canyon has attracted attention for centuries. Amazingly, after President Kennedy was assassinated, people noticed his likeness portrayed there by a series of large boulders; mention of a profile had never been noted or recorded there before. A pipe stuck in the ground serves as a rudimentary telescope. Squint through it and there he is, with eyes closed in deep repose. The likeness is uncanny, and easily seen, unlike most of these formations, where you have to stretch your imagination to the breaking point.

Maui Tropical Plantation

This new attraction is somewhat out of the ordinary. The Maui Tropical Plantation presents a model of a working plantation that you can tour by small tram. Most interesting is an up-close look at Maui's agricultural abundance. Displays of each of these products are situated around the taro patches at the plantation village. An $8 ($3 for children), 45-minute tram ride (optional) takes you through fields of cane, banana, mango, papaya, pineapple, and macadamia nuts; flowers here and there add exotic color. The plantation, with a restaurant, gift shop, and tropical flower nursery, is in Waikapu, a small village along Rt. 30 between Wailuku and Lahaina. Open daily 9 a.m.-5 p.m., tel. 244-7643. As an added attraction, have your photo taken with a brightly feathered parakeet or cockatiel and transformed into a picture postcard (overnight service) by **Birds of Paradise.** Buddy Fo's **Hawaiian Country Show** is put on here Monday, Wednesday, and Friday evenings, 5-9 p.m. (see "Luau" in "Out And About").

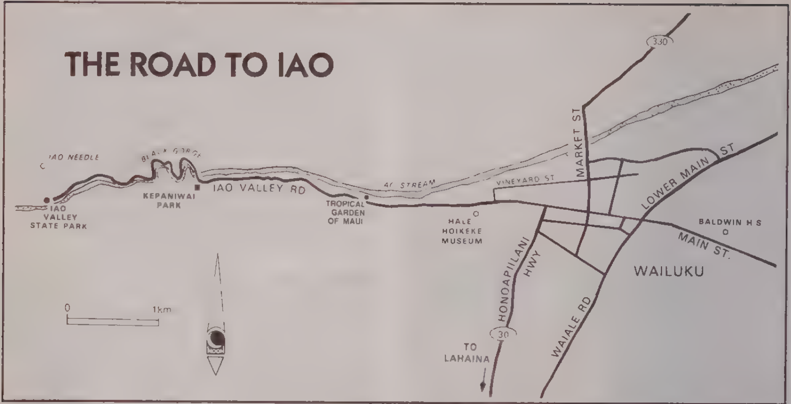
Tropical Gardens Of Maui

This private garden of tropical flowers and fruits is located on the way to Iao Valley, tel. 244-3085, open 9 a.m.-5 p.m., admission $4 to the gardens. The gift shop has a good display of flowers, certified for mailing to the Mainland, also a deli counter for sandwiches, burgers, ice cream, and beverages.

IAO VALLEY STATE PARK

This valley has been a sacred spot and a place of pilgrimage since ancient times. Before Westerners arrived, the people of Maui, who came here to pay homage to the "Eternal Creator," named this valley *Iao,* "Supreme Light." In the center of this velvety green valley is a pillar of stone rising over 1,200 feet (actual height above sea level is 2,250 feet) that was at one time a natural altar. Now commonly called "The Needle," it's a tough basaltic core that remained after water swirled away the weaker stone surrounding it. Iao Valley is actually the remnant of the volcanic caldera of the West Maui Mountains, whose grooved walls have been smoothed and enlarged by the restlessness of mountain streams. Robert Louis Stevenson had to stretch poetic license to create a word for Iao when he called it "viridescent."

The road ends in a parking lot, where signs point you to a myriad of paths that crisscross the valley. The paths are tame and well maintained, some even paved, with plenty of vantage points for photographers. If you take the lower path to the river below, you'll find a good-sized, popular swimming hole; but remember, these are the West Maui Mountains, and it can rain at any time! You can escape the crowds even in this heavily touristed area by following the


THE ROAD TO IAO

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path toward The Needle until you come to the pavilion at the top. As you head back, take the paved path that bears to the right. It soon becomes dirt, skirting the river, and the tourists magically disappear. Here are a number of pint-sized pools where you can take a refreshing dip.

Iao is for day use only. On your way back to Wailuku you might take a five-minute side excursion up to Wailuku Heights. Look for the road on your right. There's little here besides a housing development, but the view of the bay below is tops!

PRACTICALITIES

Accommodations

Visitors to Wailuku mostly stay elsewhere on Maui because there really isn't any place to lodge in town except for a few very specialized and very humble hotels. The newest and most pleasant is the **Northshore Inn,** tel. 242-8999, at 2080 Vineyard St., easily spotted with its row of international flags fluttering from the second-floor balcony. After several months of cleaning and painting (it was previously the fleabag, drug-infested Wailuku Grand Hotel), this clean, light, and comfortable inn caters mostly to young independent travelers and surfers. Skylights brighten the upstairs; potted plants add color to the beige walls; and the homey sitting room offers a place for the international guests to talk, listen to music, or watch television; the balcony is a fine place to catch the evening air; and a bulletin board is filled with helpful information about Maui and the other islands. Bunk rooms go for $15 a bed, single rooms $39, and double rooms $43, all sharing four spotless bathrooms. Not only is this an easygoing, well-cared-for place, the owners (who live on the premises) are environmentally conscious—they recycle and use low-wattage light bulbs, solar-heated water, and low-flow shower heads. There are laundry facilities, storage facilities for sailboards, backpacks, and large items, a full communal kitchen, free morning coffee, and a small garden in the back with an 80-year-old banyan tree and tropical fruit trees. The Northshore Inn also has a shuttle van with pickup and delivery service to the airport. Time permitting, they also offer island-wide tours including trips to Haleakala, Hana, and to various beaches at very affordable prices. Ask about their deal with Word of Mouth Rental Cars for low daily rates. The owners have won the respect of the community for transforming this inn into a viable business and dealing equitably with the locals.

The **Banana Bungalow Two** is at 310 N. Market St., Wailuku, HI 96793 in Happy Valley, tel. 244-5090, (800) 846-7835, office hours 7 a.m.-11 p.m. Rates are $34.90 s, $42.50 d, or $16.40 for bunk rooms sleeping three to four persons, weekly and monthly rates available. Until very recently, it was a flophouse for locals who were down on their luck. Now it's a clean and spartan hotel, with a fresh coat of paint and new bathrooms up and down. Typically, you're liable to hear languages from a dozen countries, and if you're into sailboarding or just after a cross-cultural experience, this is the spot. The Banana offers basic accommodations, and if you care more about wind and surf conditions than what your bedroom looks like, it's the place for you. If you leave a message, they *will* return your call anywhere in the world. Make sure to give international area codes. Extra services include: bicycle rentals for $5 a day; boogie boards and two-person sea kayaks for $10 a day; a free and convenient airport/beach shuttle; adventure tours such as crater hikes or kayaking trips; and inexpensive meals available at the outdoor cafe.

The **Vineyard Inn,** above the Maui Boy Restaurant, at 2102 Vineyard St., tel. 244-7243, is owned and operated by Bob Kato, the owner of the Maui Boy. The rooms are small, basic, clean, and very inexpensive at only $20 per night, $38 double. There's an area out back to store your surfboard, clean communal bathrooms with plenty of hot water, a public phone, private entrance, and private parking available. Check in at the Maui Boy, or at the small hotel office if open.

Molina's Bar and Rooms, at 197 Market St., offers utilitarian rooms at $350/month, $25/night, $125/week, with private bath and room service. Bogart playing a character with a five-day-old beard and a hangover would be comfortable waking up at this basic, clean, and friendly fleabag.

Food

The establishments listed below are all in the bargain or reasonable range. The decor in most is basic and homey, with the emphasis placed on the food. Wailuku has the best and the most inexpensive restaurants on Maui.

Sam Sato's is at 318 N. Market St., open Mon.-Sat. (closed Thursday) 8 a.m.-4 p.m. (Happy Valley). Sato's is famous for *manju,* a puff-like pastry from Japan usually filled with sweets, meats, or *adzuki* beans. One of those places that, if you are a local resident, you *must* bring Sato's *manju* when visiting friends or relatives off-island. Lunch is served only until 2 p.m. A highly specialized place, but worth the effort.

Maui Boy Restaurant, tel. 244-7243, open daily 7:30 a.m.-9 p.m., at 2102 Vineyard St., owned and operated by Bob Kato, the friendly greeter, is a downhome place with excellent local food for under $7. Sandwiches, *miso,* Portuguese bean soup, and Maui omelettes are all delicious and reasonably priced. Dishes like teri-beef and *katsu don* are under $6, but the real specialties are Hawaiian foods like *kalua* pork or *lau lau* under $9.

Across the street is the new **Canto's Creative Cuisine,** tel. 242-9758. Open 8 a.m.-8 p.m., except Sunday, this restaurant specializes in sandwiches, pastries, fresh-baked bread, and pies; there are several lunch and dinner specials daily.

The **Maui Bake Shop and Deli,** owned and operated by Jose and Claire Krall, at 2092 Vineyard St., tel. 242-0064, open weekdays 6 a.m.-6:30 p.m., Saturday 7 a.m.-5 p.m., Sunday 7 a.m.-1 p.m., has a full selection of home-baked goods and sandwiches at very reasonable prices. Sandwich selections include turkey-ham, roast beef, pastrami, or veggie all for $3.25, with soup du jour, $5.25. Daily specials can be pizza, quiche, filled croissants, or even lox and bagels for under $5. Tantalizing baked goods include apple fritters, coconut macaroons, apricot twists, fruit tarts, and a menagerie of butter and cream pigs, rabbits, and frogs. Enjoy your selection with an espresso, cappuccino, or hot tea.

Siam Thai is a small restaurant painted black and white at 123 N. Market, tel. 244-3817, open weekdays, 11 a.m.-2:30 p.m., and again 5-9:30 p.m., Saturday and Sunday dinner only. They serve excellent Thai food with an emphasis on vegetarian cuisine, at very reasonable prices.

Saeng's, at 2119 Vineyard (Lahaina location too, see "Food" in that chapter) open weekdays for lunch and dinner, weekends for dinner only, tel. 244-1567, serves excellent Thai food at great prices. Dishes include appetizers like Thai crisp noodles for $4.95, green papaya salad for $5.50, and shrimp salad at $6.95. The savory soups, enough for two, include spicy fish or shrimp soup for $7.50, and *poh teak,* a zesty seafood combination soup for $8.95. Thai specialties such as shrimp asparagus, cashew chicken, and seafood garlic shrimp are all under $9, while vegetarian selections like mixed vegetable curry, and watercress with tofu, are under $7. The best seating, although the interior is quite tasteful with linen tablecloths and paisley booths, is outside in a garden area where a small waterfall gurgles pleasantly. Saeng's, along with its friendly competitor, Siam Thai are the two best, reasonably priced, restaurants in town.

Just up the street is the **Vineyard Tavern,** tel. 242-9938, with dynamite burgers.

Hamburger Mary's, at the corner of N. Main and E. Market streets, tel. 244-7776, open daily 7 a.m.-2 a.m., is a very friendly bar and restaurant, where people of all sexual lifestyles are welcome, and where you can have a quiet beer or boogie the night away to rock music. The interior, like the inside of a big kid's toy box, is brightened with Humpty Dumpty falling off his wall, the man in the moon hanging from the ceiling, a manikin riding a horse, a winged mermaid floating in celestial bliss, Japanese fans, surfboards, a small mirrored dance floor, and cherubic angels and fairies perched here and there about the room. Start your day with a breakfast of Portuguese sausage and eggs for $5, create-your-own omelettes for $5, or Mary's short stack for $3.50. The lunch menu has *pu pu* like home-fried melt for $3; Mary's macho nachos with black olives, jalapenos, and cheddar cheese for $3.50; and an assortment of fresh salads and homemade soups for under $5. Large two-fisted sandwiches and burgers include avocado burger for $5.25, meatless patty burger for $5.95, and the bird of paradise sandwich with cheddar cheese, sliced bacon, turkey, and avocado for $7.95. You can also enjoy a gigantic char-broiled steak with salad for $10.25, or Mary's mahimahi or a breast of chicken for $9.25. Happy hour, daily 3-9 p.m., features $1.75 well drinks and domestic beers, while Saturday and Sunday specials are a choice of Bloody Mary's, screwdrivers or greyhounds for $2. Dee-jay music and dancing is offered Thurs.-Sat., 9 p.m. to closing, when Mary's comes alive and everybody rocks.

The **Maui Grill Restaurant**, tel. 244-7776, on the corner of Main and Market streets has American and Mexican food with prices under $7.

Down To Earth, at 1910 Vineyard, tel. 242-6821, open Mon.-Sat. until 6:30 p.m., sells natural and health foods and has an excellent snack bar—basically a little window around back with a few tables available. Really filling!

Both **Wakamatsu** on Market Street and **Nagasako Fish Market** on Lower Main offer a wide variety of fresh fish.

Food Off The Main Drag

If you get off the main highway and take Mill Street and Lower Main, the beachside roads connecting Kahului and Wailuku, you'll be rewarded with some of the *most* local and *least* expensive restaurants on West Maui. They are totally unpretentious, and serve hefty portions of tasty, homemade local foods. If your aim is to *eat,* search out one of these. **Tasty Crust Restaurant,** at 1770 Mill St., tel. 244-0845, open daily 5:30 a.m.-1:30 p.m., and again 5-10 p.m., closed Monday night. If you have to carbo-load for a full day of sailing, snorkeling, or windsurfing, order their famous giant homemade hotcakes for only 80 cents.

Or try **Nazo's Restaurant,** at 1063 Lower Main St., second floor of the Puuone Plaza, an older yellowish two-story building, tel. 244-0529. Park underneath and walk upstairs. Daily specials under $6, but they're renowned for their oxtail soup, $5.50, a clear-consommé broth with peanuts and water chestnuts floating around, a delicious combination of East and West.

Tokyo Tei, in the same complex, tel. 242-9630, open daily 11 a.m.-1:30 p.m. for lunch, 5-8:30 p.m. dinner, open Sunday for dinner only, is another institution that has been around for decades serving Japanese dishes to a devoted clientele. Eating here is as consistent as eating at grandma's kitchen, with traditional Japanese dishes like tempura, various *don buri,* and seafood platters. If you want to sample real Japanese food at affordable prices, come here!

Hale Lava is a little cafe/lodge serving Japanese and American food. For under $7, you can get a full meal. Located at 740 Lower Main, tel. 244-0871. Open 5:30 a.m.-1:30 p.m., closed Monday.

A favorite with locals, **Archie's Place** serves full meals for $6, specializing in Japanese. Located at 1440 Lower Main, tel. 244-9401. Open daily 10:30 a.m.-2 p.m., 5-8 p.m., closed Sunday.

And, for a different taste treat, try the *mochi* made fresh daily at Wailuku's **Shishido Manju Shop,** at 758 L. Main Street. Nearby on Lower Main Street are **Maui Coffee Roasters**—stop in for a variety of the world's best beans roasted on the spot—and **Tropical Chocolate.**

Shopping

Most shopping in this area is done in Kahului at the three big malls. But for an interesting diversion try one of these, all on or around Main or Market Street. **T-Shirt Factory Outlet** can save you money on T-shirts that you'll see all over the island. For better clothes and accessories visit **Tropical Emporium. St. Anthony's Thrift Shop** on lower Main is open Wednesday and

Friday 8 a.m.-1 p.m., where you'll find used articles from irons to aloha shirts. **Maui Wholesale Gold** sells gold, jewelry, and eelskin items; **Treasure Imports** sells just about the same type of articles, as does **Take's. Miracles Unlimited,** on Central Street, has what you need in the way of crystals, metaphysical books, and jewelry. **New Maui Fishing Supply** has all you need to land the big ones.

Wailuku's attic closets are overflowing. Several discovery shops in a row hang like prom-night tuxedos, limp with old memories. Each has its own style. Look for these shops on the elevated portion of the 100 block of N. Market as you head toward Happy Valley. Here you'll find **Ali'i Antiques,** tel. 244-8012, open daily 9 a.m.-5 p.m., offering Depression glass, dolls, china, photos, chandeliers, 200-year-old kimonos, ranks of toy soldiers, African trading beads, and *netsuke* miniatures. **Traders of the Lost Art** specializes in carvings from the Pacific, especially from New Guinea. Here as well are **Memory Lane,** for curios and collectibles, and **Wailuku Gallery** just a few doors away. In the same row, look for **Helen's Treasures Antiques and Collectibles,** tel. 242-6977, open Mon.-Sat. 9:30 a.m.-5 p.m. (though if the sun's shining Helen is often gone), specializing in antique jewelry, glassware, pottery, and vintage clothing. Helen shares space with **Makani Ltd.** that handles only Hawaiiana, from aloha shirts to hula dolls. Also along antique row search out **Bird of Paradise,** tel. 242-7699, open Mon.-Sat. 9:30 a.m.-5:30 p.m., where owner Joe Myhand sells blue willow china, vintage bottles, Depression and carnival glass, license plates from around the world, and even a smattering of antique furniture.

Free Shuttle Bus

The County of Maui is offering a free shuttle connecting Wailuku and Kahului, *for now* operating weekdays only 8 a.m.-4 p.m., tel. 877-7651 for current information. The stops are too numerous to mention, but they definitely stop at all of the shopping centers, and run the main roads.

Services

There's a **Bank of Hawaii** at 2105 Main, tel. 871-8200; **First Interstate,** 2005 Main, tel. 244-3951. The **post office** is on High St., next to the state office building, and the **library** is at 251 High St., tel. 244-3945.

For conventional health care, go to **Maui Memorial Hospital,** off Route 32, tel. 244-9056, or **Kaiser Permanente, Wailuku Clinic** near the hospital.

Camping permits for county parks are available at the War Memorial Gym, Room 102, Rt. 32, tel. 244-9018. They cost $3 for adult, 50 cents for children, per person per night. State park permits can be obtained from the State Building, 54 S. High St., tel. 243-5354 (see "State Parks" in "Out and About").

backside Maui

KAHAKULOA~WEST MAUI'S BACKSIDE

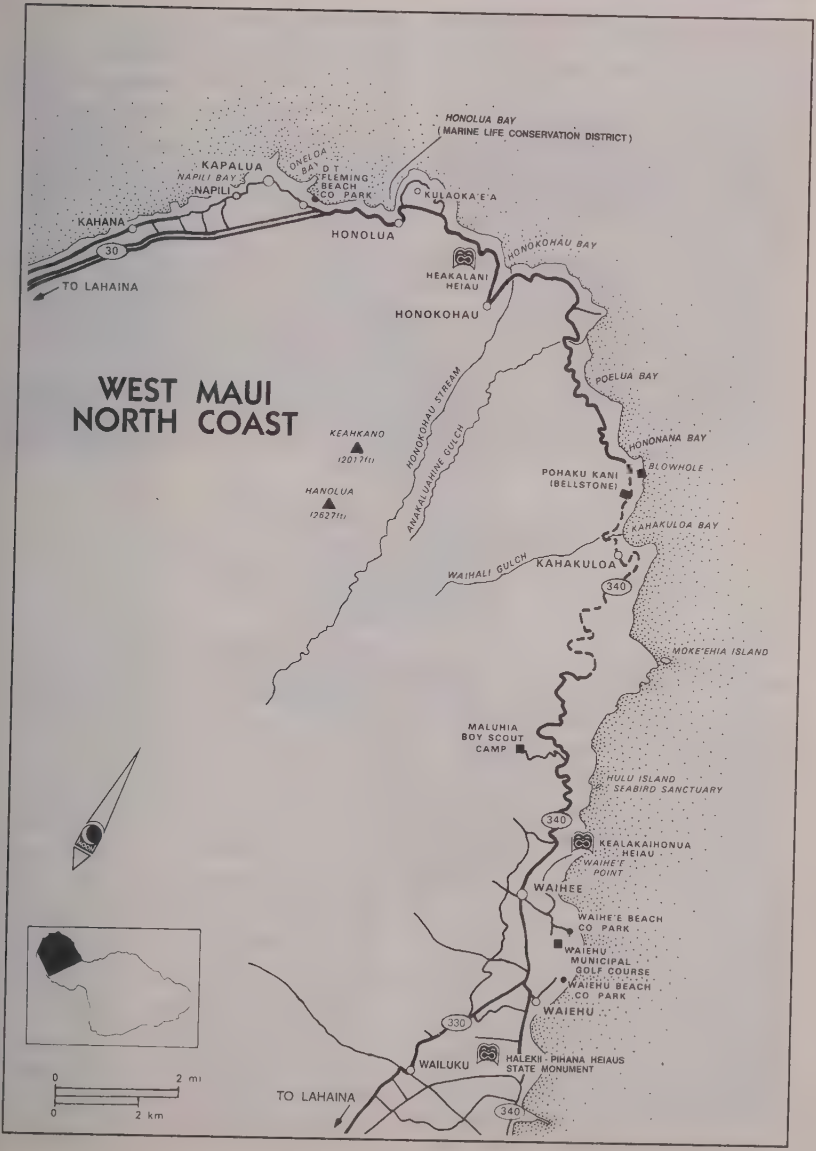
To get around to the backside of West Maui you can head northeast from Kaanapali, but the majority of those few who defy the car companies and brave the bad road strike out northwest from Wailuku.

Note: Route 340 is rugged and a sign warns that it is closed to all but local residents. Although the ordinance is not enforced, be extremely cautious on this road, especially during or just after bad weather.

Before you start this rugged 18-mile stretch, make sure you have adequate gas, water, and food. It'll take you a full three hours to go from Wailuku to Kapalua. Start heading north on Market Street, down toward the area of Wailuku called **Happy Valley** (good restaurants—see "Food" above). At the end of Market Street (Rt. 330) you'll find **T.K. Supermarket,** your best place to buy supplies (open seven days). At mile-marker 2, Route 330 turns into Route 340, which you'll follow toward Kahakuloa Bay and all the way around. In a few minutes, just when you come to the bridge over Iao Stream, will be Kuhio Place on your left. Turn here to **Halekii and Pihana Heiau.** Although uninspiring, this area is historical and totally unvisited.

Back on Route 340 you come shortly to **Waihee** ("Slippery Water"). There's a little store here, but even if it's open it's probably understocked. On the right, a sign points you to **Waiehu Golf Course,** tel. 243-7400. Mostly local people golf here; fees are $25 for nonresidents, $12.50 club rental. The fairways, strung along the sea, are beautiful to play. **Par Five Restaurant** is an adequate little eatery at the golf course. Also here are two county beach parks: **Waiehu** and **Waihee.** They're secluded and frequented mostly by local people. Some come here to spear fish inside the reef. Although for day use only, they'd probably be okay for an unofficial overnight stay. For Waihee, turn at the Kiwanis Park (softball on Saturday) and go left just before the golf course parking lot along the fence; for Waiehu take Lower Waiehu Road, off Rt. 340, at the north end of Wailuku—follow the "shoreline access" signs.

At mile-marker 11 the pavement begins to deteriorate. The road hugs the coastline and


WEST MAUI NORTH COAST
HONOLUA BAY
(MARINE LIFE CONSERVATION DISTRICT)
KAPALUA
NAPILI BAY
NAPILI
ONELOA BAY
D T FLEMING BEACH CO PARK
KULAOKA'E'A
KAHANA
30
TO LAHAINA
HONOLUA
HONOKOHAU BAY
HEAKALANI HEIAU
HONOKOHAU
POELUA BAY
HONOKOHAU STREAM
ANAKALUAHINE GULCH
KEAHKANO
(2017ft)
HANOLUA
(2627ft)
HONONANA BAY
BLOWHOLE
POHAKU KANI
(BELLSTONE)
KAHAKULOA BAY
WAIHALI GULCH
KAHAKULOA
340
MOKE'EHIA ISLAND
MALUHIA
BOY SCOUT
CAMP
HULU ISLAND
SEABIRD SANCTUARY
340
KEALAKAIHONUA HEIAU
WAIHE'E POINT
WAIHEE
WAIHE'E BEACH CO PARK
WAIEHU MUNICIPAL GOLF COURSE
WAIEHU BEACH CO PARK
WAIEHU
330
WAILUKU
HALEKII - PIHANA HEIAUS STATE MONUMENT
TO LAHAINA
340
MOON
0
2 mi
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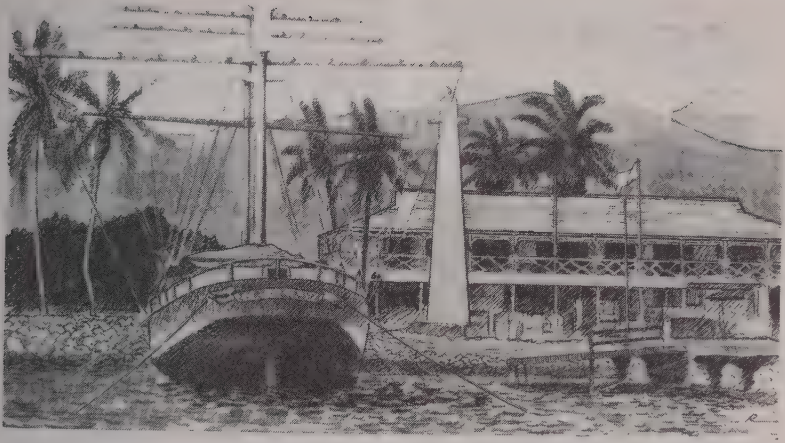
gains elevation quickly; the undisturbed valleys are resplendent. At mile-marker 11, just past the Boy Scout camp, you'll see a metal gate and two enormous carved tikis. No explanation, just sitting there. You next enter the fishing village of **Kahakuloa** ("Tall Hill") with its dozen weatherworn houses and tiny white church. Here the road is at its absolute roughest and narrowest! The valley is very steep-sided and beautiful. Supposedly, great Maui himself loved this area. Two miles past Kahakuloa, you come to **Pohaku Kani,** the bell stone. It's about six feet tall and the same in diameter, but graffiti spoils it. Here the seascapes are tremendous. The surf pounds along the coast below and sends spumes skyward, roaring through a natural blowhole. The road once again becomes wide and well paved and you're soon at **Fleming Beach Park.** Civilization comes again too quickly.

DIANA LASICH HARPER

bird of paradise

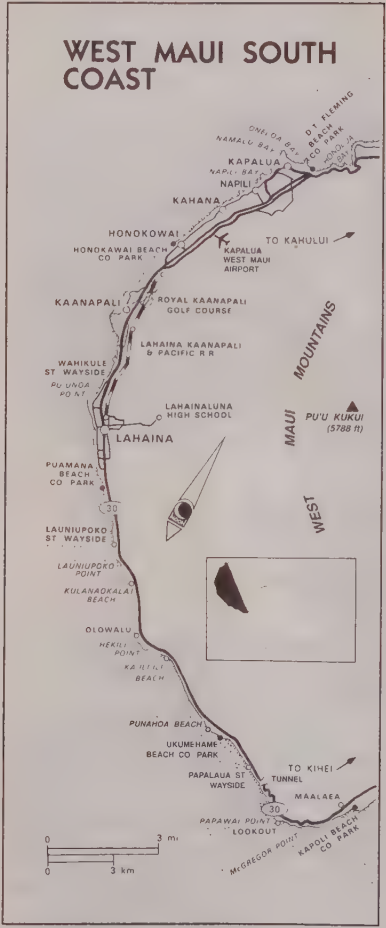

BOB RACE

WEST MAUI

LAHAINA

Lahaina ("Merciless Sun") is and always has been the premier town on Maui. It's the most energized town on the island as well, and you can feel it from the first moment you walk down Front Street. Maui's famed warrior-king Kahekili lived here and ruled until Kamehameha, with the help of newfound cannon power, subdued Kahekili's son in Iao Valley at the turn of the 19th century. When Kamehameha I consolidated the island kingdom, he chose Lahaina as his seat of power. It served as such until Kamehameha III moved to Honolulu in the 1840s. Lahaina is where the modern world of the West and the old world of Hawaii collided, for better or worse. The *ali'i* of Hawaii loved to be entertained here; the **royal surf spot,** mentioned numerous times as an area of revelry in old missionary diaries, is just south of the Small Boat Harbor. Kamehameha I built in Lahaina the Islands' first Western structure in 1801, known as the **Brick Palace;** a small ruin still remains. Queens Keopuolani and Kaahumanu, the two most powerful wives of the great Kamehameha's harem of over 20, were local Maui women who remained after their husband's death and helped to usher in the new order.

The whalers came preying for "sperms and humpbacks" in 1819 and set old Lahaina Town a-reelin'. Island girls, naked and willing, swam out to meet the ships, trading their favors for baubles from the modern world. Grog shops flourished, and drunken sailors with their brown-skinned doxies owned the debauched town. The missionaries, invited by Queen Keopuolani, came praying for souls in 1823. Led by the Reverends Stuart and Richards, they tried to harpoon moral chaos. In short order, there was a curfew, a *kapu* placed on the ships by wise but ineffectual old Governor Hoapili, and a jail and a fort to discourage the strong-arm tactics of unruly captains. The pagan Hawaiians transformed like willing children to the new order, but the Christian sailors damned the meddling missionaries. They even whistled a few cannonballs into the Lahaina homestead of Reverend Richards, hoping to send him speedily to his eternal reward. Time, a


WEST MAUI SOUTH COAST
DT FLEMING BEACH CO PARK
ONELOA BAY
NAMALU BAY
HONOLUA BAY
KAPALUA
NAPILI BAY
NAPILI
KAHANA
HONOKOWAI
HONOKAWAI BEACH CO PARK
TO KAHULUI
KAPALUA WEST MAUI AIRPORT
KAANAPALI
ROYAL KAANAPALI GOLF COURSE
LAHAINA KAANAPALI & PACIFIC R R
WAHIKULE ST WAYSIDE
PU UNOA POINT
LAHAINALUNA HIGH SCHOOL
LAHAINA
WEST MAUI MOUNTAINS
PU'U KUKUI (5788 ft)
PUAMANA BEACH CO PARK
30
LAUNIUPOKO ST WAYSIDE
LAUNIUPOKO POINT
KULANAOKALAI BEACH
OLOWALU
HEKILI POINT
KAILILI BEACH
PUNAHOA BEACH
UKUMEHAME BEACH CO PARK
PAPALAUA ST WAYSIDE
TUNNEL
TO KIHEI
MAALAEA
30
PAPAWAI POINT LOOKOUT
McGREGOR POINT
KAPOLI BEACH CO PARK
0
3 mi
0
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new breed of sailor, and the slow death of the whaling industry eased the tension.

Meanwhile, the missionaries built the first school and printing press west of the Rockies at **Lahainaluna,** in the mountains just above the town, along with downtown's **Wainee Church,** the first stone church on the island. Lahaina's glory days slipped by and it became a sleepy "sugar town" dominated by the Pioneer Sugar Mill that has operated since the 1860s. In 1901, the **Pioneer Inn** was built to accommodate inter-island ferry passengers, but no one *came* to Lahaina. In the 1960s, Amfac Inc. had a brilliant idea. They turned Kaanapali, a magnificent stretch of beach just west, into one of the most beautifully planned and executed resorts in the world. The Pioneer Sugar Mill had long used the area as a refuse heap, but now the ugly duckling became a swan, and Lahaina flushed with new life. With superb farsightedness, the **Lahaina Restoration Foundation** was begun in those years and almost the entire town was made a national historical landmark. Lahaina, subdued but never tamed, throbs with its special energy once again.

SIGHTS

In short, strolling around Lahaina offers the best of both worlds. It's busy, but it's bite-sized. It's engrossing enough, but you can "see" it in half a day. The main attractions are mainly downtown within a few blocks of each other. Lahaina technically stretches, long and narrow, along the coast for about four miles, but you'll only be interested in the central core, a mere mile or so. All along Front Street, the main drag, and the side streets running off it are innumerable shops, restaurants, and hideaways where you can browse, recoup your energy, or just wistfully watch the sun set. Go slowly and savor, and you'll feel the dynamism of Lahaina past and present all around you. Enjoy!

Parking

Traffic congestion is a problem that needs to be addressed. Be parked and settled 4:30-5:30 p.m., when traffic is heaviest. While there still are no traffic lights on Front Street, a spree of construction in the last several years has increased the number of lights on the highway from two to over half a dozen. The other thing to know to make your visit carefree is where to stash your car. The parking lot on the corner of Wainee and Dickenson streets is centrally located and charges a reasonable daily rate. There's another large lot on Prison Street, just up from Front (free three-hour limit), two smallish lots along Luakini Street, and small lots behind the Baldwin Home, the Lahaina Hotel, and Burger King on Front Street. The Lahaina Shopping

Center has three-hour parking. Most of the meters in town are a mere one hour, and the most efficient people on Maui are the "meter patrol!" ($15-20 per parking ticket). Your car will wind up in the pound if you're not careful! The best place to find a spot is down at the end of Front Street past the Kamehameha School and along Shaw. You'll have to walk a few minutes, but it's worth it. For those staying in Kaanapali, leave your car at your hotel and take the Lahaina Express for the day. (See "Getting Around" in the "Out And About" chapter for details.)

The Banyan Tree

The best place to start your tour of Lahaina is at this magnificent tree at the corner of Hotel and Front. You can't miss it as it spreads its shading boughs over almost an entire acre. Use the benches to sit and reconnoiter while the sun, for which Lahaina is infamous, is kept at bay. Children love it, and it seems to bring out the Tarzan in everyone. Old-timers sit here chatting, and you might be lucky enough to hear Ben Victorino, a tour guide who comes here frequently, entertain people with his ukulele and endless repertoire of Hawaiian tunes. The tree was planted in April 1873 by Sheriff Bill Smith in commemoration of the Congregationalist Missions' golden anniversary. One hundred years later, a ceremony was held here and over 500 people were accommodated under this natural canopy. Just left of the banyan, down the lane toward the harbor, was a canal and the Government Market. All kinds of commodities, manufactured and human, were sold here during the whaling days, and it was given the apt name of "Rotten Row."

The Courthouse

Behind the banyan on Wharf Street is the Courthouse. Built in the 1850s from coral blocks recycled from Kamehameha III's ill-fated palace, Hale Piula ("House of Iron"), it also served as the police station, complete with a jail in the basement. Today, the jail is home to the **Lahaina Art Society,** where paintings and artifacts are kept behind bars, waiting for patrons to liberate them. Adjacent is **The Fort,** built in the 1830s to show the sailors that they couldn't run amok in Lahaina. It was more for show than for force, though. When it was torn down, the blocks were hauled over to Prison Street to build the real jail, **Hale Pa'ahao.** A corner battlement of the fort was restored, but that's it, because restoring the entire structure means mutilating the banyan.

Small Boat Harbor

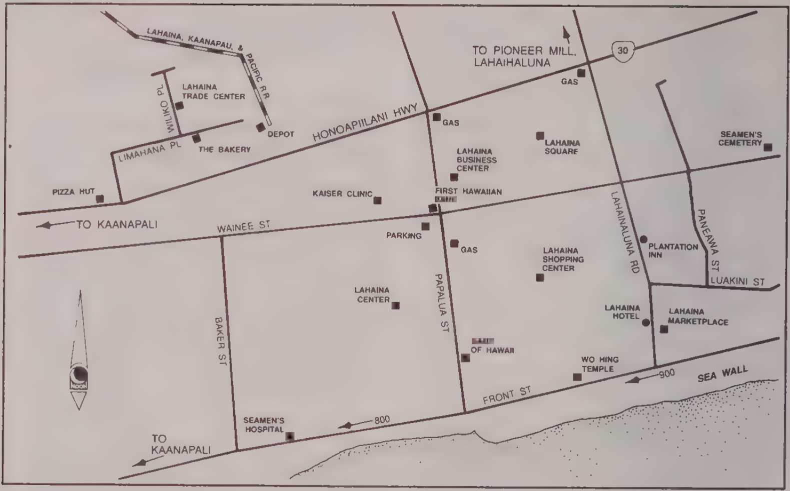
Walking along the harbor stimulates the imagination and the senses. The boats waiting at anchor sway in confused syncopation. Hawser ropes groan and there's a feeling of anticipation and adventure in the air. Here you can board for all kinds of seagoing excursions. In the days of whaling there was no harbor; the boats tied up one to the other in the "roads," at times forming an impromptu floating bridge. The whalers came ashore in their chase boats; with the winds always up, departure could be made at a moment's notice. The activity here is still dominated by the sea.

The *Carthaginian II*

The masts and square rigging of this replica of the enterprising freighters that braved the Pacific tower over Lahaina Harbor. You'll be

BOB NILSEN

Carthaginian II

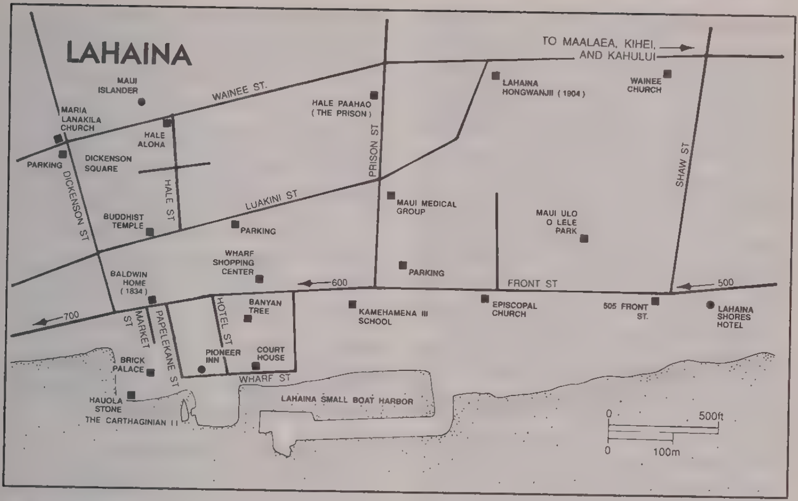

LAHAINA, KAANAPAU, & PACIFIC RR
LAHAINA TRADE CENTER
WILIKO PL
DEPOT
LIMAHANA PL
THE BAKERY
HONOAPIILANI HWY
PIZZA HUT
TO KAANAPALI
KAISER CLINIC
WAINEE ST
MOON
BAKER ST
LAHAINA CENTER
SEAMEN'S HOSPITAL
TO KAANAPALI
800
TO PIONEER MILL, LAHAIHALUNA
30
GAS
GAS
LAHAINA SQUARE
LAHAINA BUSINESS CENTER
FIRST HAWAIIAN
PARKING
GAS
SEAMEN'S CEMETERY
LAHAINALUNA RD
PANEAWA ST
PLANTATION INN
LAHAINA SHOPPING CENTER
LUAKINI ST
PAPALUA ST
LAHAINA HOTEL
LAHAINA MARKETPLACE
OF HAWAII
WO HING TEMPLE
900
SEA WALL
FRONT ST

drawn to it . . . go! It's the only truly square-rigged ship left afloat on the seas. It replaced the *Carthaginian I* when that ship went aground in 1972 while being hauled to Honolulu for repairs. The Lahaina Restoration Foundation found this steel-hulled ship in Denmark; built in Germany in 1920 as a two-masted schooner, it tramped around the Baltic under converted diesel power. The foundation had it sailed 12,000 miles to Lahaina, where it underwent extensive conversion until it became the beautiful replica that you see today. The sails have yet to be made for lack of funds.

The *Carthaginian II* is a floating museum dedicated to whaling and to whales, open daily 9:30 a.m.-4:30 p.m., but arrive no later than 3:45 to see all the exhibits and videos. Admission is $3 adults, seniors $2, and free to children accompanied by an adult. Richard Widmark, the actor, narrates a superb film documenting the life of humpbacks. Belowdecks is the museum containing artifacts and implements from the whaling days. There's even a whaling boat that was found intact in Alaska in the 1970s. The light below decks is subdued, and while you sit in the little "captains' chairs" the humpbacks chant their peaceful hymns in the background. Flip Nicklin's sensitive photos adorn the bulkheads.

Pioneer Inn

This vintage inn, situated at the corner of Hotel and Wharf streets, is just exactly where it belongs. Stand on its veranda with the honky-tonk piano playing in the open bar behind you and gaze at the *Carthaginian II*. Presto . . . it's magic time! You'll see. It was even a favorite spot for actors like Errol Flynn and later Spencer Tracy, when he was in Lahaina filming *Devil at Four O'clock*. The green and white inn was built in 1901 to accommodate inter-island ferry passengers, but its style seems much older. If ironwork had been used on the veranda, you'd think you were in New Orleans. A new wing was built behind it in 1965 and the two form a courtyard. Make sure to read the hilarious rules governing behavior that are posted in the main lobby. The inn is still functional. The rooms in the old wing are colorfully seedy—spotlessly clean, but with character and atmosphere. The off-level wooden stairway, painted red, leads upstairs to an uneven hallway lined with a threadbare carpet. The interior smells like the sea. There's no luxury here, but you might consider one night just for the experience. (See "Accommodations" following for details.) Downstairs the **Harpooner's Lanai Terrace** serves dinner, and you can't find a better place to watch life go by with a beautiful sunset backdrop than in the **Old Whaler's Saloon.**


LAHAINA
MAUI ISLANDER
WAINEE ST.
MARIA LANAKILA CHURCH
HALE ALOHA
PARKING
DICKENSON SQUARE
DICKENSON ST
HALE ST
BUDDHIST TEMPLE
LUAKINI ST
PARKING
HALE PAAHAO (THE PRISON)
PRISON ST
TO MAALAEA, KIHEI, AND KAHULUI
LAHAINA HONGWANJII (1904)
WAINEE CHURCH
SHAW ST
MAUI MEDICAL GROUP
MAUI ULO O LELE PARK
PARKING
WHARF SHOPPING CENTER
BALDWIN HOME (1834)
600
FRONT ST
500
700
MARKET ST
PAPELEKANE ST
HOTEL ST
BANYAN TREE
KAMEHAMENA III SCHOOL
EPISCOPAL CHURCH
505 FRONT ST.
LAHAINA SHORES HOTEL
BRICK PALACE
PIONEER INN
COURT HOUSE
WHARF ST
HAUOLA STONE
THE CARTHAGINIAN II
LAHAINA SMALL BOAT HARBOR
0
500ft
0
100m

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The Brick Palace

This rude structure was commissioned by Kamehameha I in 1801 and slapped together by two forgotten Australian ex-convicts. It was the first Western structure in Hawaii, but unfortunately the substandard materials have for the most part disintegrated. Kamehameha never lived in it, but it was occupied and used as a storehouse until the 1850s. Just to the right of the Brick Palace, as you face the harbor, is **Hauola Stone,** marked by an HVB Warrior. Formed like a chair, it was believed by the Hawaiians to have curative powers if you sat on it and let the ocean bathe you. Best view at low tide.

Baldwin Home

One of the best attractions in Lahaina is the Baldwin Home, on the corner of Front and Dickenson. It was occupied by Doctor/Reverend Dwight Baldwin, his wife Charlotte, and their eight children. He was a trained teacher, as well as the first doctor/dentist in Hawaii. The building served from the 1830s to 1868 as a dispensary, meeting room, and boarding home for anyone in need. The two-foot-thick walls are of cut lava, and the mortar made of crushed coral over which plaster was applied. As you enter, notice how low the doorway is, and that the doors inside are "Christian doors"—with a cross forming the upper panels and an open Bible at the bottom. The Steinway piano that dominates the entrance was built in 1859. In the bedroom to the right, along with all of the period furniture, is a wooden commode. Also notice the lack of closets; all items were kept in chests. Upstairs was a large dormitory where guests slept.

The doctor's fees are posted and are hilarious. Payment was by "size" of sickness: very big $50, diagnosis $3, refusal to pay $10! The Reverend Baldwin was 41 when he arrived in Hawaii from New England and his wife was 25. She was supposedly sickly (eight children!) and he had heart trouble, so they moved to Honolulu in 1868 to receive better health care. The home became a community center, housing the library and meeting rooms. Today, the Baldwin Home is a showcase museum of the Lahaina Restoration Society. It's open daily 9:30 a.m.-5 p.m., admission $2, kids free accompanied by a parent.

Master's Reading Room

Originally a missionaries' storeroom, the Master's Reading Room was converted to an officers' club in 1834. Located next door to the Baldwin Home, these two venerable buildings constitute the oldest Western structures on Maui, and fittingly, this uniquely constructed coral stone building is home to the Lahaina Restoration Foundation. The building is not really open to the public, but you can visit to pick up maps, brochures, and information about Lahaina.

The **Lahaina Restoration Foundation,** begun in 1962, is headed by Jim Luckey, a historian in his own right who knows a great deal about Lahaina and the whaling era. The main purpose of the foundation is to preserve the flavor and authenticity of Lahaina without stifling progress—especially tourism. The foundation is privately funded and has managed to purchase many of the important historical sites in Lahaina. They own two of the buildings mentioned, the restored Wo Hing Temple, the land under the U.S. Seamen's Hospital, and they'll own the plantation house next door in 18 years. The 42 people on the board of directors come from all socioeconomic backgrounds. You don't get on the board by how much money you give but by how much effort and time you are willing to invest in the foundation; the members are extremely dedicated. Merchants approach the foundation with new ideas for business and ask how they can best comply with the building codes. The townspeople know that their future is best served if they preserve the feeling of old Lahaina rather than rush headlong into frenzied growth. The historic village of Williamsburg, Virginia, is often cited as Lahaina's model, except that Lahaina wishes to remain a "real" living, working town.

Hale Pa'ahao

This is Lahaina's old prison, located mid-block on Prison Street, and its name literally means "Stuck-in-Irons House." It was constructed by prisoners in the 1850s from blocks of stone salvaged from the old defunct Fort. It had a catwalk for an armed guard, and cells complete with shackles for hardened criminals, but most were drunks who yahooed around town on the Sabbath, wildly spurring their horses. The cells were rebuilt in 1959, the gatehouse in 1988, and the structure is maintained by the Lahaina Restoration Foundation. The cells, curiously, are made of wood, which shows that the inmates weren't that interested in busting out. It's open daily, admission free.

Maluuluolele Park

This nondescript area at the corner of Shaw and Front was at one time the most important spot in Lahaina. Here was a small pond with a diminutive island in the center. The pond, Mokuhinia, was home to a *moo,* a lizard spirit. The tiny island, Mokuula, was the home of the Maui chiefs, and the Kamehamehas, when they were in residence. It became a royal mausoleum, but later all the remains were taken away and the pond was filled and the ground leveled. King Kamehameha III and his sister Princess Nahienaena were raised together in Lahaina. They fell in love, but the new ways caused turmoil and tragedy. Instead of marrying and producing royal children, a favored practice only 20 years earlier, they were wrenched apart by the new religion. He, for a time, numbed himself with alcohol, while she died woefully from a broken heart. She was buried here, and for many years Kamehameha III could frequently be found at her grave, quietly sitting and meditating.

Wainee Church And Cemetery

The church itself is not impressive, but its history is. This is the spot where the first Christian services were held in Hawaii, in 1823. A church was built here in 1832 that could hold 3,000 people, but it was razed by a freak hurricane in 1858. Rebuilt, it survived until 1894, when it was deliberately burned by an angry mob, upset with the abolition of the monarchy in Hawaii and the Islands' annexation by the United States. Another church was built, but it too was hit not only by a hurricane but by fire as well. The present structure was built in 1953. In the cemetery is a large part of Maui's history: buried here are Hawaiian royalty. Lying near each other are Queen Keopuolani, her star-crossed daughter, Princess Nahienaena, and old Governor Hoapili, their royal tomb marked by two large headstones surrounded by a wrought-iron fence. Other graves hold missionaries such as William Richards and many infants and children.

Churches And Temples

You may wish to stop for a moment at Lahaina's churches and temples dotted around town. They are reminders of the mixture of faiths and peoples that populated this village and added their particular cultural styles. **The Episcopal Cemetery** on Wainee Street shows the English influence in the Islands. Many of the royal family, including King Kalakaua, became Anglicans. This cemetery holds the remains of many early

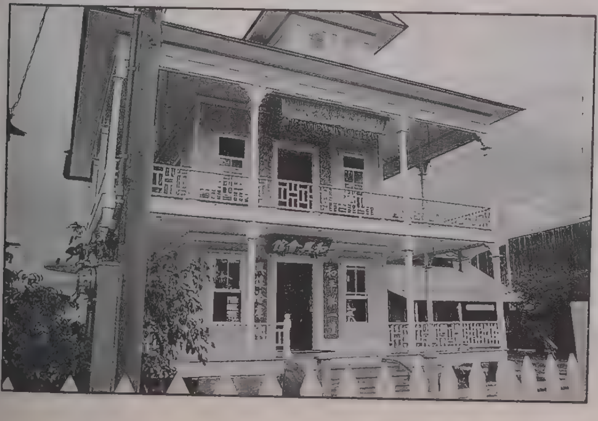
Maui families, and of Walter Murray Gibson, the notorious settler, politician, and firebrand of the 1880s. Just behind is **Hale Aloha,** "House of Love," a small structure built by Maui residents in thanksgiving for being saved from a terrible smallpox epidemic that ravaged Oahu but bypassed Maui in 1858. The structure was restored in 1974. Also on Wainee is **Maria Lanakila Church,** the site of the first Roman Catholic Mass in Lahaina, celebrated in 1841. The present structure dates from 1928. Next to the church's cemetery is the **Seamen's Cemetery** where many infirm from the ships that came to Lahaina were buried. Most stones have been obliterated by time and only a few remain. Herman Melville came here to pay his last respects to a cousin buried in this yard. **Hongwanjii Temple** is also on Wainee, between Prison and Shaw. It's a Buddhist temple with the largest congregation in Lahaina and dates from 1910, though the present structure was raised in 1927.

The **Wo Hing Temple** on Front Street is the Lahaina Restoration Foundation's newest reconstruction. It was opened to the public in 1984 and shows the Chinese influence in Lahaina. Downstairs are displays, upstairs is the altar. In the cookhouse next door, you can see film clips of Hawaii taken by the Edison Company in 1899 and 1906. It's open 9 a.m.-4 p.m. daily, from 10 a.m. Sunday, admission $1. **Holy Innocents Episcopal Church,** built in 1927, is also on Front Street, near Kamehameha III school. Known for its "Hawaiian Madonna," its altar is resplendent with fruits, plants, and birds of the islands.

The **Lahaina Jodo Mission** is at the opposite end of Front Street, near Mala Wharf on Ala Moana Street. When heading west, you'll leave the main section of town and keep going until you see a sign over a building that reads "Jesus is Coming Soon." Turn left toward the beach and you'll immediately spot the three-storied pagoda. Here the giant bronze Buddha sits exposed to the elements. The largest outside of Asia, it was dedicated in 1968 in commemoration of the centennial of the arrival of Japanese workers in Hawaii. The grounds are impeccable and serenely quiet. You may stroll around, but the buildings are closed to the public. If you climb the steps to peek into the temple, kindly remove your shoes. A striking cemetery is across the street along the beach. It seems incongruous to see tombstones set in sand. The entire area is quiet and a perfect spot for lunch or solitary meditation if you've had enough of frenetic Lahaina.

U.S. Seamen's Hospital

This notorious hospital was reconstructed by the Lahaina Restoration Foundation in 1982. Here is where sick seamen were cared for under the auspices of the U.S. State Department. Allegations during the late 1850s claimed that the care here extended past the grave! Unscrupulous medicos supposedly charged the U.S. government for care of seamen who had long since



B. COWAN

The Wo Hing Temple was restored by the Lahaina Restoration Foundation.

died. The hospital is located at Front and Baker, heading toward Kaanapali, near the Jodo Mission. The hospital now houses a TV production company, and in the front yard is a 10,000-pound, swivel-end Porter anchor, found off Black Rock in Kaanapali.

Lahainaluna

Head up the mountain behind Lahaina on Lahainaluna Road for approximately two miles. On your left you'll pass the **Pioneer Sugar Mill,** in operation since 1860. Once at Lahainaluna ("Above Lahaina") you'll find the oldest school west of the Rockies, opened by the Congregationalist missionaries in 1831. Children from all over the Islands, and many from California, came here if their parents could afford to send them away to boarding school. Today, the school is West Maui's public high school, but many children still come here to board. The first students were not only given a top-notch academic education, but a practical one as well. They built the school buildings, and many were also apprentices in the famous **Hale Pa'i** ("Printing House") that turned out Hawaii's first newspaper and made Lahaina famous as a printing center.

One look at Hale Pa'i and you think of New England. It's a white stucco building with blue trim and a wood-shake roof. It was restored in 1982 and is open by appointment only (contact the Lahaina Restoration Foundation or the Baldwin Home). If you visit the campus when school is in session, you may go to Hale Pa'i, but if you want to walk around, please sign in at the vice-principal's office. Lahainaluna High School is still dedicated to the preservation of Hawaiian culture. Every year, in April, they celebrate the anniversary of the death of one of their most famous students, David Malo. Considered Hawaii's first scholar, he authored the definitive *Hawaiian Antiquities.* His final wish was to be buried "high above the tide of foreign invasion" and his grave is close to the giant "L" atop Mount Ball, behind Lahainaluna. On the way back down to Lahaina, you get a wide, impressive panorama of the port and the sea.

Heading East

Five miles east of Lahaina along the coastal road (Rt. 30) is the little village of **Olowalu.** Today, little more than the Olowalu General Store and Chez Paul French Restaurant are here. This was the place of the Olowalu Massacre perpetrated by Captain Metcalf, whose far-reaching results greatly influenced Hawaiian history (see "History" in the main introduction for details). Two American seamen, Young and Davis, were connected with this incident, and with their help Kamehameha I subdued all of Hawaii. Behind the general store a half-mile dirt track leads to **petroglyphs;** make sure you pass a water tower within the first few hundred yards because there are three similar roads here. You'll come to the remains of a wooden stairway going up a hill. There once was an HVB Warrior here, but it might be gone. Claw

Hale Pa'i, the oldest printing house west of the Rocky Mountains your way up the hill to the petroglyphs, which are believed to be 300 years old.

If you continue east on Route 30, you'll pass **Papawai** and **McGregor Point,** both noted for their vistas and as excellent locations to spot migrating whales in season. The road sign merely indicates a scenic lookout.

BEACHES

The best beaches around Lahaina are just west of town in Kaanapali, or just east toward Olowalu. A couple of adequate places to spread your towel are right in Lahaina, but they're not quite on a par with the beaches just a few miles away.

Maluulu O Lele Park

"The Breadfruit Shelter of Lele" is in town and basically parallels Front Street. It's crowded at times and there's plenty of "wash up" on this beach. It's cleaner and quieter at the east end down by Lahaina Shores Hotel, a one-time favorite with the *ali'i.* There are restrooms, the swimming is fair, and the snorkeling acceptable past the reef. **Lahaina Beach** is at the west end of town near Mala Wharf. Follow Front to Puunoa Place and turn down to the beach. This is a good place for families with tots because the water is clear, safe, and shallow.

Puamana Beach County Park

About two miles before you enter Lahaina from the east along Route 30, you'll see signs for this beach park, a narrow strip between the road and the sea. The swimming and snorkeling are only fair. The setting, however, is quite nice with picnic tables shaded by ironwood trees. The views are terrific and this is a great spot to eat your plate lunch only minutes from town. **Launiupoko State Park**, a mile farther east, has restrooms and showers, but no beach. This is more of a pit stop than anything else, although many come to sunbathe on the grass below the coconut trees.

Wahikuli State Wayside

Along Route 30 between Lahaina and Kaanapali, the park is a favorite with local people and excellent for a picnic and swim. Restrooms and tennis courts are just across the street. The park is very clean and well maintained. Just up the highway, as if connected to this wayside park, is **Hanakaoo Beach County Park.** This beach runs north past some of the most exclusive hotels on the island. Often the local canoe club will put their canoes in the water here and at certain times of the year paddling events will be held at this beach.

ACCOMMODATIONS

Lodging in Lahaina is limited, surprisingly inexpensive, and an experience . . . of sorts. Most visitors head for Kaanapali, because Lahaina tends to be hot and hot to trot, especially at night. But you can find good bargains here, and if you want to be in the thick of the "action," you're in the right spot.

Pioneer Inn

This is the oldest hotel on Maui still accommodating guests, located at 658 Wharf St., La-

This "old salt" guards the grog shop at the Pioneer Inn.

haina, HI 96761, tel. 661-3636 or (800) 457-5457. Absolutely no luxury whatsoever, but a double scoop of atmosphere: the place to come if you want to save money and be the star of your own movie with the Pioneer Inn as the stage set. Enter the tiny lobby full of memorabilia, and follow the creaking stairway up to a wooden hallway painted green on green. This is the old wing. Clean but basic rooms open out onto the building-long lanai overlooking the harbor; all rooms have ceiling fans. Rates are about $35 with shared bath, private bath (showers) are a few dollars extra; music and the sounds of life from the bar below late in the evening at no extra charge. The "new wing," basic modern, circa 1966, is attached. Starting at $70, it's no bargain. It offers a private lanai, bath, a/c, and overlooks the central courtyard. The old section is fun; the new section is only adequate.

The Plantation Inn

If Agatha Christie were seeking inspiration for *the* perfect setting for one of her mysteries, this is where she would come. The neo-Victorian building is appointed with posted verandas, hardwood floors, natural wood trim around windows and doors, and counterpointed by floral wall coverings and bedspreads. Rays of sunlight stray through stained-glass windows and wide double doors. Each room is comfortable, with overstuffed couches, four-poster beds, and private tiled baths with bold brass fixtures. The complete illusion is turn-of-the-century, but the modern amenities of a/c, remote TV and VCR, a hidden fridge, daily maid service, and a soothing spa and pool are included. A new addition in the back brings the total room count to 17. Most of the 10 new units have lanais overlooking the garden, pool, spa, and guest pavilion. Prices are a reasonable $99-125 deluxe, $145 superior, $175 suite (some with kitchenette and jacuzzi), and all include a breakfast buffet at Gerard's, the fine French restaurant on the first floor. The Plantation Inn also has money-saving options for dinner at Gerard's, rental car, and package deals. For full information contact the inn at 174 Lahainaluna Rd., Lahaina, HI 96761, tel. 667-9225 or (800) 433-6815 U.S.A.; they will accept collect calls from Canada. Set on a side street away from the bustle, it's simply one of the best accommodations that Lahaina has to offer.

Lahaina Hotel

Is nothing sacred? Will Birkenstocks be on *every* foot, quiche on *every* table, and a sensible Volvo in *every* driveway? The old, down-at-the-heels, traveler's classic, Lahainaluna Hotel, at 127 Lahainaluna Rd., Lahaina, HI 96761, tel. 661-0577 or (800) 669-3444, has been completely renovated and remodeled. This one-time dowdy orphan, now renamed, has emerged as a lovely lady. Gone from this cockroach paradise are the weather-beaten linoleum floors, bare-bulbed musty rooms, and rusted dripping faucets. In their place are antique-stuffed, neo-Victorian, tastefully appointed rooms that transport you back to the late 1800s. Period pieces include everything from wardrobes to nightstands, rugs, ceramic bowls, mirrors, pictures, lamps, and books. The only deference to modernity are the bathrooms with their new but old-style fixtures, the air-conditioning, telephone, and safes—no TV. You can still peer from the balcony of this vintage hotel—each room has a lanai with two hardwood rocking shairs and a table—or observe the masses below from behind heavy drapes and lace curtains. The 13 units include three spacious suites. Rates are $89-129 for the parlor suites, and include a complimentary continental breakfast, served every morning from about 7:30 a.m. at the sideboard at the end of the hall. The Lahaina Hotel's only drawback is the complete lack of parking facilities. You must either park in a lot (one to the rear charges $8 overnight, $3 to hotel guest) or find a place on the street. Overnight parking in downtown Lahaina is officially prohibited, but the fine is less than the cost of most parking lots.

Maui Islander

Located a few blocks away from the hubbub, at 660 Wainee St., Lahaina, HI 96761, tel. 667-9766, (800) 367-5226, the Maui Islander is a very adequate hotel offering rooms with kitchenettes, studios, and suites of up to three bedrooms for seven guests or more. All with a/c and TV, plus pool and tennis courts. Homey atmosphere with daily planned activities. Basic hotel rooms start at $85, studios $98, $110 one bedroom; two- and three-bedroom suites are also available.

Lahaina Shores
This six-story condo was built before the Lahaina building code limited the height of new structures. Located at the east end of town, at 475 Front St., Lahaina, HI 96761, tel. 661-4835 or (800) 628-6699, the condo has become a landmark for incoming craft. The Shores offers a swimming pool and spa and is located on the only beach in town. From a distance, the Southern-mansion facade is striking; up close, though, it becomes painted cement blocks and false colonnades. The rooms, however, are good value for the money. The basic room contains a full bathroom, powder room, large color TV, and equipped kitchen. They're all light and airy, and the backside views of the harbor or frontside of the mountains are the best in town. Studios begin at $105, one-bedroom suites $147-172, penthouse $192-227, $8 for additional guests; reduced rates of about 20% for the low season.

Lahaina Roads
This condo/apartment is at the far west end of town at 1403 Front St., Lahaina, HI 96761, tel. 661-3166, (800) 624-8203. All units have fully equipped kitchens, TV, and maid service on request. One-bedroom units (for two) run $85 ($105 high season), two-bedroom units (for four) $105-150 ($125-200 high season); $10 for each additional guest. There is a three-night minimum stay. Two nights' deposit required for reservations. Select credit cards are honored except for the week or longer stay discounts. There is no beach as it sits right along the seawall, but there is a pool, and you couldn't have a better view, with all the units being ocean-view deluxe at a standard price.

Puamana
A private community of condos, located one mile southeast of town on the ocean, Puamana is a quiet hideaway away from the hustle and bustle of town. One-bedroom units (fully equipped) begin at $105 in the low season, up to four people, $140 garden, $170 ocean, $155-210 for two-bedroom units, and $260 for three-bedroom townhouses; rates are higher from mid-Dec. to mid-April. Discounts for long stays. Puamana features an oceanside swimming pool, tennis, badminton, volleyball courts, and a sauna. Write P.O. Box 515, Lahaina, HI 96767, tel. 667-2551, (800) 367-5630 U.S.A., (800) 423-8733, ext. 255 in Canada. Check in at the clubhouse, the local sugar plantation's former manager's house.

B&Bs And Cottages
Tony's Place, 13 Kauaula Rd., Lahaina, HI 96761, tel. 661-8040, off Front St., is a neat, cozy, and clean guesthouse, a minute from downtown Lahaina. Tony Mamo, the owner and operator, rents rooms for $50 s and $60 d.

The **Guesthouse B&B,** 1620 Ainakea Rd., Lahaina, HI 96761, tel. 661-8085, (800) 621-8942, is a well-appointed B&B where the host will provide free snorkel gear, and even scuba lessons for a fee. Rates are $65-105.

John and Sherry Barbier's **Old Lahaina House,** P.O. Box 10355, Lahaina, HI 96761, tel. 667-4663, (800) 847-0761, just two blocks from Old Lahaina Towne, has four rooms (two with private bath). All rooms include a/c, telephone, TV, and access to the swimming pool; $50-95 per night, breakfast is included.

The **Garden Gate B&B,** 67 Kaniau Rd., Lahaina, HI 96761, tel. 661-8800, owned and operated by Ron and Welmoet Glover, offers quiet accommodations just north of Lahaina towards Kaanapali. Choose a private garden studio with its own lanai that can accommodate up to five people for $75-95, or Molokai Room with its own private bath at $50 for two. Breakfast is eggs, fresh-baked pastry, cereal, fruit, juices, and coffee.

FOOD

Lahaina's menu of restaurants is gigantic; all palates and pocketbooks can easily be satisfied: there's fast food, sandwiches, sushi, happy hours, and elegant cosmopolitan restaurants. Because Lahaina is a dynamic tourist spot, restaurants and eateries come and go with regularity. The following is not an exhaustive list of Lahaina's food spots—it couldn't be. But there is plenty listed here to feed everyone at breakfast, lunch, and dinner. *Bon appétit!*

Inexpensive
Seaside Inn, 1307 Front St., tel. 661-7195, serves local plate lunches and Japanese *bento* during the day for about $5, hot-table style with teriyaki chicken, beefsteak tomatoes, and chicken curry.

The evening menu offers American and Asian selections like rib-eye steak for $7.50, tempura, *tonkatsu*, or various tofu dishes for under $5; for a complete dinner add $2 and receive *miso* soup, salad, and *tsukemono*. This is where local people and those in the know come for a very good but no-frills meal. If eating hearty without caring about the ambience (actually the sunset view couldn't be better) is your aim, come here. An added attraction is the karaoke sing-along on Friday and Saturday from 8 p.m.

The **Thai Chef,** tel. 667-2814, will please any Thai food lover who wants a savory meal at a good price. Search for this restaurant stuck in a corner at the Lahaina Shopping Center, open Mon.-Sat. 11:30 a.m.-2 p.m. for lunch, dinner nightly 5-10 p.m. As in most Thai restaurants vegetarians are well taken care of with plenty of spicy tofu and vegetable dishes. The extensive menu offers everything from scrumptious Thai soups with ginger and coconut for $7.25 (enough for two) to curries and seafood. Most entrees are under $8 with a good selection under $6. It's not fancy, but food-wise you won't be disappointed.

Zushi's is a hole-in-the-wall, very reasonably priced Japanese restaurant selling sushi and various other Japanese dishes at the Lahaina Business Plaza, across the street from McDonald's. It's stuck away in the corner, so look for it around the back. They serve lunch (takeout too) 11 a.m.-2 p.m., and dinner 5-9 p.m. Authentic with most items under $5. Also in the plaza next to the Activities Information Center is a small takeout window with the imaginative name of **Local Food,** which sells local food in the form of plate lunches. Basic, cheap, filling, and good.

Snug Harbor and the South Seas Patio, at the historic Pioneer Inn along Front St., serves breakfast 7-11:30 a.m., offering hotcakes for $4.50, and eggs with bacon or sausage for $5.25. Lunch is a hot roast beef sandwich for $5.75, southern deep-fried chicken for $6.75, or chili dogs, turkey sandwiches, ham and cheese, and mini pizzas, all for under $4. They also have ice cream and shaved ice. Since the Pioneer Inn is the oldest hotel in town, and a true landmark with a great lanai from which you can view the harbor, the experience is really the history and the atmosphere and not the food, although it is passable.

Sunrise Cafe, open 5:30 a.m.-10 p.m. at 693 Front, tel. 661-8558, is the kind of place that locals keep secret. It's a tiny little restaurant where you can have excellent coffee, a sandwich o more substantial gourmet food at down-home prices. The food, provided by the excellent Village Cafe in Kapalua, includes breakfast specials like strudels and various croissants fo under $3, and lunch salads from Caesar to fresh island fruit all priced under $6. Heartier appetites can choose daily specials like veggie lasagna with French bread for under $6, and various sub sandwiches that come with pasta salad, macaroni salad, or Maui-style chips, all for under $5.50. A deli case holds scrumptious pastries that are complemented by fine coffee selections always freshly brewed, and a good selection of herbal teas. The cafe is owned and operated by Kathleen and Larry Leonard, who operate Lappert's Ice Cream just up the street, where you can also choose a yummy dessert.

The open-air **Cheeseburger in Paradise** at 811 Front St., tel. 661-4855, open 11 a.m.-11 p.m., live music nightly (see "Entertainment" following), is a joint down by the sea overlooking the harbor out back. Served are burgers for $6.50, tofu burgers for $6.95, the famous spinach and nut burger for $6.95, the *haole* hotdog covered with cheese and grilled onions for $5.95, or the Maui classic BLT for $5.95. Other selections include the aloha fish and seasoned fries at $7.95, a huge Upcountry salad for $6.95, or a bowl of chili for only $3.50. Cheeseburger also has a full bar that sells a range of both imported and domestic beer, along with tropical concoctions. If you were going to pick one spot to have a beer, soak in the sights, and capture the flavor of old Lahaina, "the Burg" has all the trimmings.

The tiny **Sushiya Deli** is a local plate lunch, *bento*, and saimin place on Prison Street just after you turn toward the mountains off Front Street. Look for it across the street from the public parking lot. Open weekdays 6 a.m.-4 p.m., they make their own sushi but are usually sold out by early afternoon. You can also choose from a full selection of plate lunches like beef teriyaki for $4.75, or a hamburger plate for only $3.50. This is a very local restaurant with unbeatable prices.

Your sweet tooth will begin to sing the moment you walk into **The Bakery** at 911 Limahana, near the Sugar Cane Train Depot off Honoapiilani Hwy. (Hwy. 30) as you head toward Kaanapali. You can't beat their stuffed croissants for under $2, or their sandwiches for under $4! Coffee is a mere 40 cents and their pastries, breads, and pasta are gooood! Open daily 7 a.m.-5 p.m., until noon on Sun., tel. 667-9062.

Lahaina Coolers in the Dickenson Square serves breakfast, lunch, and dinner. Lunch specials daily, and the bar has happy hour 4-6 p.m. and 10-midnight "eight days a week." The most expensive item on the menu is about $10. Bright and breezy, tables are also set out on the courtyard.

Wiki Wiki Pizza across from the Cannery Mall, at 1285 Front, tel. 661-5686, has a takeout window featuring an eight-inch lunch pizza for only $3.95, 12-inch $8.95, 16-inch $11.95, toppings extra, and sandwiches from $5.99. A deck-patio on the premises gives you a quiet nook to eat in as you overlook Mala Wharf and the Lahaina Roads. If you're in a nearby condo, they'll deliver free.

The Wharf Shopping Center at 658 Front St. includes the inexpensive **Blue Lagoon Saloon** on the ground floor, open daily 9 a.m.-10 p.m. The offerings are hot-table counter style, but the surroundings in the courtyard are pleasant. Most everything on the menu is under $8.50. A few entrees like mahimahi at $11.95, fish and chips for $10.25, and New York steak for $13.95 round out the menu. The Blue Lagoon offers daily specials like a clam basket for about $7.95, and a daily special of soup and sandwich for under $7. **Orange Julius** dispenses its famous drinks, along with hot dogs and sandwiches for a quick, cheap meal. **Taco Jo's** is a passable Mexican restaurant stuck away in the corner where you can get a full meal for around $7.95. Taco Jo's has happy hour 3-6 p.m. and again 9-11 p.m., where you can have a draft beer for $1.25 and a margarita for $1.99. Jo's entertains with live music from 9 p.m. until midnight featuring various island artists. To the rear on the opposite side is **Song's Oriental Kitchen.** This unpretentious restaurant is of the precooked hot plate variety, but you can stuff yourself on meals like beef stew for $3.95 or barbecued chicken, $3.85, all with two-scoop rice and macaroni salad. **Chun's Chinese Barbecue** on the second level offers plate lunches, *bento*, a full selection of Chinese food, and some Korean favorites.

Moondoggies, at 666 Front St., tel. 661-3966, open daily 7:30-11 a.m. for breakfast, and 11 a.m.-10 p.m. for lunch and dinner, sits high above the action, and along with reasonably priced food, offers daily entertainment and a bird's-eye-view of the human tide ebbing and flowing below. The menu offers fresh fruit pancakes at $6.95, meatball sandwiches for $6.95, a turkey club at $6.95, pasta dishes like marinara for $8.95 or shrimp alfredo for $15.95, and various pizzas ranging in price $7.95-14.95. Moondoggies is an excellent choice for a cool beer, followed by a light meal, and makes a perfect escape from Lahaina's frenetic action.

The Hard Rock Cafe, at the Lahaina Shopping Center on the corner of Front and Papalaua streets, tel. 667-7400, open daily from 11 a.m., is a large breezy, screened restaurant keeping the rock 'n' roll faith. Over the bar is a '59 Cadillac convertible, and on the walls are electric guitars including a Gibson autographed by The Grateful Dead. The floors have a shiny patina, and the raised stools and round-top tables give you a view of the street and the sea beyond. Menu prices are moderate, with Maui onion rings at $3.95, guacamole and salsa for $5.50, Caesar salad for $6.50, barbecued chicken for $10.95, and the natural veggie burger for $6.50. The bar serves house wine, champagne, domestic and imported beer, mixed drinks, soft drinks, and coffee.

Chili's Bar and Grill, also at the Lahaina Shopping Center, open Sun.-Thurs. 11:30 a.m.-10 p.m., Fri.-Sat. to 11 p.m., serves up savory Southwestern and Mexican food. The interior, predominantly gray-on-green, is cooled by ceiling fans, while the tile floor, grooved ceilings, tile-topped tables, and a touch of brickwork complete the illusion of a border-town cantina. The *carta* offers munchies like buffalo wings for $4.95, chicken quesadillas for $6.45, or grilled Caribbean chicken for $7.95. From the grill you can order Monterey chicken for $9.95, burgers for under $6.95, and a variety of tacos for under $7. Full bar.

Aside from the full range of produce, vitamins, and health foods, the **Westside Natural Food and Deli** on Dickenson has some reasonably priced and healthy prepared foods and fruit drinks.

Fast Food And Snacks

Fanatics can get their fix at: **Burger King,** on Front Sreet near the banyan tree; **Pizza Hut** at

127 Hinau St., or at the The Lahaina Shopping Center which has **Jack in the Box, McDonald's, Kentucky Fried Chicken,** and **Denny's** across the street.

Lappert's Ice Cream, at the Pioneer Inn Mall, not only has ice cream, shave ice, and cookies, but also serves fat- and sugar-free ice cream, about the only thing on Maui that is fat-free!

A good one for a quick snack is **Mr. Sub,** tel. 667-5683, at 129 Lahainaluna Road. They feature double-fisted sandwiches and packed picnic lunches.

Take Home Maui at 121 Dickinson St., mail order tel. (800) 545-MAUI, is a food store and delicatessen that specializes in packaging agriculturally inspected Maui produce such as pineapples, papayas, Maui onions, protea, potato chips, macadamia nut products, and even Kona coffee, which they will deliver to you at the airport before your departing flight. For an on-the-spot treat they prepare deli sandwiches like roast beef or ham for under $5.50, a variety of quiches, and sides of macaroni and potato salad. Take Home Maui is famous for its fresh-fruit smoothies, homemade soups, and picnic lunches. Choose a shaded spot on their veranda and enjoy your lunch while taking a break from the jostle of Front Street.

The **Harbor Front Restaurant** on the second floor at The Wharf Shopping Center on Front Street, tel. 667-8212, has a logo that reads "Established a long time ago." Lunch up to $10, $6.50 sandwiches, $19 dinners. A display case at the entrance holds the fresh catch-of-the-day. The interior is surprisingly well done with many hanging plants in distinctive planters, high-backed wicker chairs, and white tables and bright orange table settings.

Harpooner's Lanai is in the Pioneer Inn, tel. 661-3636. Daily breakfast from 7 a.m., lunch from 11:30 a.m. Basic but good foods including pancakes and Portuguese bean soup. Most dishes and sandwiches under $8.

Kimo's, 845 Front St., tel. 661-4811, is friendly and has great harbor and sunset views on the lower level. If you're in Lahaina around 6 p.m. and need a break, head here to relax with some "Kimo therapy." Popular, but no reservations taken. They offer seafood from $12, with most entrees $15-$25, and are known for their catch-of-the-day, usually the best offering on the menu; limited menu for children. The downstairs bar has top-notch well drinks featuring brand-name liquors.

Moose McGillycuddy's, 844 Front St., tel. 667-7758, is almost an institution. A wild and zany place, there is music nightly (live on Friday and Saturday), daily specials, early-bird specials (both breakfast and dinner), and a happy hour 4-8 p.m. Their large portions are filling, and the menu reads like a book.

Moderate

You won't be a pawn when you walk into the black-and-white checkered floor at **Longhi's,** 888 Front St., tel. 667-2288, open daily 7:30 a.m.-10 p.m. Longhi owns the joint and he's a character. He feels that his place has "healing vibes" and that man's basic food is air. Prices at Longhi's may seem expensive but the portions are enormous and can easily fill two. Better yet, order a half-order for half-price. With all meals and salads comes a wonderful basket of jalapeno and pizza breads. Sometimes people complain about the service. It *is* different! No written menu, so when you sit down, you might feel ignored, especially when they're busy. Don't! The waiter or waitress will come around and explain the menu to you. Mornings you can order *frittatas,* like spinach, ham, and bacon, $7.50, easily enough for two. A good lunch choice is pasta Siciliana with calamari, spicy with marinara sauce; for dinner, the prawns amaretto and shrimp Longhi are good. Save room for the fabulous desserts. It's hard not to have a fine meal here. There's always a line, reservations accepted, no dress code, and complimentary valet parking! There's also entertainment in the upstairs bar, with live dance music Friday and Saturday from 10:30 p.m.

Kobe Japanese Steak House is at 136 Dickenson at the corner of Luakini, tel. 667-5555, open daily for dinner from 5:30 p.m. Service is *teppan yaki*-style, which means that the chef comes to you. His sharp blade flashes through the air and thumps the table, keeping the culinary beat as it slices, dices, and minces faster than any Veg-o-matic you've ever seen. The delectables of marinated meat, chicken, and vegetables are then expertly flash-fried at your own grill, oftentimes with aplomb in a ball of sake-induced flame. The experience is fun, the food very good, and the interior authentic Japanese. *Teppan* meals come complete with soup, tea, and dessert. Expect to spend at least $15 for an entree, $10 for an appetizer, or have sake or beer while munching at the sushi bar.

Saeng's Thai Cuisine, one of the best restaurants in Wailuku, has opened a sister restaurant in Lahaina at 1312 Front St., tel. 667-0822, open Mon.-Fri. for lunch 11 a.m.-2:30 p.m., dinner nightly 5-10 p.m. The large menu includes savory appetizers and salads like sautéed tofu, Thai crisp noodles, green papaya salad, *yum-muer,* sliced beef, lemongrass, kafir, lime leaves, and onions served on fresh lettuce, all priced $5-9; exotically spiced Thai soups, plenty for two, are priced under $7.50. For an entree try Thai garlic or ginger beef or pork, shrimp asparagus and cashew chicken delight, or the evil prince shrimp and fish, all for under $12.95. Vegetarians can choose from an assortment of dishes including eggplant tofu or eggplant curry. Money-saving daily specials, especially at lunch are tempting; try the chili chicken for $9.50, kung pao shrimp for $11.95, or kung pao chicken for $9.95. Saeng's Thai Cuisine is a "budget gourmet" restaurant where the service is very friendly and the location is away from the madding crowd.

Benihana of Tokyo, at the Wharf Shopping Center, 658 Front St., tel. 667-2244, open daily for lunch 11:30 a.m.-2 p.m., and 5-10 p.m. for dinner, has been a pioneer in introducing Japanese cuisine to the West. Chefs from Japan prepare dishes like seafood *bento* for $13.75, or the special Benihana *bento* for $16.75. Traditional Japanese foods include hibachi-cooked chicken, steak, or scallops ranging in price $14.50-19.25. Lighter appetites will enjoy *yaki soba,* fried *soba* noodles for $6.50, or chicken cutlets at $6.75.

The Old Lahaina Cafe is located at the 505 Front Street Mall and famous for offering one of the best luau on Maui (see "Food" under "Out and About"). The post-and-beam cafe, tel. 661-3303, open daily 7:30 a.m.-10 p.m., happy hour noon-6 p.m., is blue-on-blue with shutters that open to the sea breezes. Breakfast entrees are served 7:30-11:30 a.m., with Sunday brunch 8 a.m.-3 p.m., and include the *paniolo* breakfast of two eggs, Portuguese sausage, pineapple sausage, bacon or papaya wedge, along with rice or homefried potatoes for $5.95. You can build your own omelette from $4.95, or forget about your arteries and order a *loco moco,* two fried eggs over hamburger-steak with gravy on a bed of rice for $5.95. Lunch, served noon-3:30 p.m., offers very reasonable selections like soup du jour for $3.25, a selection of sandwiches $5.95-8.95, and an assortment of plate lunches for under $7.95. Dinner entrees, served 5:30-10 p.m., include fresh island fish broiled over *kiawe* or sautéed in a papaya and ginger sauce, or the luau dinner (without the entertainment) that includes kolbi ribs, chicken long rice, *lomi lomi* salmon, sweet potatoes, rice, and kalua pork for $16.95. There's also broiled lobster tail and a selection of beef and chicken entrees that are priced $11.95-21.95. The Old Lahaina Cafe has very good food at reasonable prices in a congenial atmosphere and is worth the money.

The Lahaina Fish Company at 831 Front St., tel. 661-3472, open daily noon-5 p.m. for happy hour and 5-11 p.m. for dinner, operates its own fishing boat so that the fish is guaranteed fresh. Belly up to the Hammerhead Bar, fashioned from glass and brass, or choose a table that looks directly out onto Lahaina Harbor. Notice the vintage Coca Cola vending machine, and a display of knots that were tied by the old salts who visited Lahaina. Happy hour brings domestic beer, house wine, and well drinks for $2, while imports and exotic drinks are only $2.50. The evening dinner menu starts with dinner salads at only $1.95, a smoked fish platter at $9.95, or a bowl of fresh fish chowder for $3. Entrees can be mahimahi fish and chips at $7.95, fisherman's pasta with fish and vegetables sautéed in garlic, white wine, lemon butter, and herbs for $14.95, or the Lahaina fish fry, a combination of shrimp, oysters, calamari, and clams for $5.95. Meat and poultry dishes include honey-fried chicken for $8.95, teriyaki beef kabob for $11.95, or blackened rib-eye steak for $14.95. The fresh fish, depending on what's caught that day, is grilled, oven broiled, or blackened Cajun style and offered at market price, and every day brings a chef's special that ranges $16.95-21.95.

The Lahaina Broiler, at 889 Front St., tel. 661-3111, is a family affordable restaurant with indoor/outdoor seating. The menu offers Maui onion salad or seafood salad for $9.95, deep-fried calamari, or fresh steamed clams for $8.95, and steaming bowls of their highly touted French onion soup for $3.75. Sandwiches like the Lahaina burger, a mahimahi burger, or a soup and sandwich combo are very affordable. Dinner specialties are seafood fettuccini for $19.95 or cioppino for $23.50 along with inexpensive items like Hawaiian fish and fries for $11.95. The Lahaina Broiler offers a "mai tai sunset dinner" 5-9 p.m. that includes sautéed mahimahi and teriyaki chicken, salad bar and a mai tai all for $12.95. You can also enjoy nightly entertainment 8 p.m.-1:30 a.m., anything from karaoke to rhythm and blues.

Hecock's at 505 Front Street Mall, tel. 661-8801, open daily 7 a.m.-10 p.m. for food service, bar open until 2 a.m., is owned and operated by Tom and Nancy, a husband and wife team who bring you good food at reasonable prices. Hecock's breakfast could be ranch eggs with a sirloin steak for $6.95, or a three-egg scampi omelette for $9.95, along with the classics like French toast or buttermilk pancakes with the trimmings for under $8. The lunch menu offers a chef salad for $6.95, assorted burgers and sandwiches priced $6.95-7.50, and pasta dishes like cheese tortellini or fettuccini alfredo for under $8.95. The dinner bill of fare includes sausage and rigatoni for $15.95, New York steak at $17.95, and *huli huli* chicken for 15.95. A children's menu, happy hour with complimentary *pu pu,* daily specials, and an early-bird special offered 5-6:30 p.m. for $9.95, help to keep prices down.

J.J.'s Beach Grill, at 505 Front Street Mall, tel. 667-4341, open daily for lunch 11 a.m.-3 p.m., dinner 5:30-10 p.m., is one of the newest additions to the Lahaina food scene. Away from the central action, it's a great bet for always finding a table. The sunset view and classic interior of Italian marble floors and triton shell chandeliers add that special touch for a great evening. J.J.'s lunch menu offers starters like steamed clams at $9.95, salad of tomato and mozzarella for $5.95, and chicken Caesar salad for $8.95. You can also choose a variety of sandwiches ranging $6.95-9.95 that include a *kiawe* chicken sandwich, or a New York steak with sautéed mushrooms, or different pasta dishes priced around $9.95. Dinner starts with soft-shelled crab or seared sashimi for $9.95, French onion soup or clam chowder at $4, or a Greek salad for $7.95. Entrees like chicken piccata at $14.95 or New York steak at $18.95 come with tossed Caesar salad, baked potato, pasta, or French fries.

Tree House Restaurant in the Maui Marketplace off Front Street serves dinners 5-9 p.m. Keeping with their name, there is a second floor surrounded by trees where you can perch and eat. Most entrees are only $12.95, with appetizers around $7. Lunch $5.95-7.95 and afternoon *pu pu* are also served. An open-air restaurant away from the action and where you can always get a good seat, the Tree House has a full bar. Expect a reasonable meal, but not gourmet.

The Chart House at the far west end of Lahaina at 1450 Front St., tel. 661-0937, serves daily dinner 5-9:30 p.m. No reservations, and a wait is common. They have another, less crowded restaurant in Kahului; both offer a good selection of seafood and beef. It's reasonably priced with a decent salad bar, and though the food is usually very good, it can slip to mediocre, depending upon the daily chef. There's no way of telling, so you just have to take a chance.

Gourmet Dining

When you feel like putting a major dent in your budget and satisfying your desire for gourmet food, you should be pleased with one of the following.

Whoever said "East is East and West is West" would have whistled a different tune if only they had had the pleasure of dining at the **Avalon,** 844 Front St., just below Moose McGillycuddy's, tel. 667-5559, open daily for lunch, dinner, and late snacks. Owner/chef Mark Ellman, assisted by his sister, Gerry, have put together a uniquely blended menu that they've dubbed "Pacific Basin cuisine." Here are dishes from Sausalito to Saigon, and from Mexico City to Tokyo, with a bit of Nebraska and Hong Kong thrown in for good measure. Moreover, they've spiced, herbed, and garnished their delectables by mixing and matching the finest and most refined tastes from all the geographical areas, creating a culinary extravaganza. If you're tired of the same old appetizers, try Maui onion rings with tamarind-chipotle catsup, or don't resist the combination platter with a selection of the best appetizers for $16.95 (enough for two). Move on to mixed greens and crispy noodles tempting in a ginger sesame dressing, or *gado-gado* on a bed of brown rice turned sumptuous by a Balinese peanut sauce. Drift the Pacific through their grill selections like whole *opaka-*

paka in Thai sauce, or savor the flavors of succulent Asian prawns with shiitake mushrooms, or served in a sun-dried tomato and basil cream sauce. If you need more convincing, try the house specialty of whole Dungeness crab and clams in a garlic and black bean sauce ($50 for two), or the mouthwatering Asian pasta like mama-*san* wished she could make. If only people could get along together as well as this food! The full lunch menu and late nights are special, too, with snacks at the bar. Choose indoor seating where you dine in air-conditioned comfort, or dine alfresco in the courtyard. The Avalon boasts a fine wine list along with champagne by the glass, served with crushed raspberries. The Avalon has only one dessert, caramel miranda, made fresh daily and sure to please.

Gerard's elegant restaurant is in the **Plantation Inn,** at 174 Lahainaluna Rd., tel. 661-8939, open daily for dinner only 6-10 p.m., validated free parking nearby. The epitome of neo-Victorian charm, the room is comfortable with puff-pillowed wicker chairs and always set with fine crystal atop starched linen. Fronting the building is a small dining garden, and inside the interior is rich with hardwood floors and oak bar. Chef Gerard Reversade, trained in the finest French culinary tradition since age 14, creates masterpieces. He feels that eating is *the* experience of life, around which everything else that is enjoyable revolves. He is aided by his friend Pierre, the hospitable wine steward, who intimately understands the magical blend of wine and food, bringing out the best in both. Gerard insists that the restaurant's waiters and waitresses share his philosophy, so along with the excellent food comes excellent service. The menu changes, but it's always gourmet. Some superb choices are the island greens with raspberry vinaigrette dressing, and crusty French bread. Appetizers feature mouthwatering choices like shiitake and wild mushrooms in a puff pastry. Full entrees like herbed rack of lamb, or savory veal in a light tomato sauce and a side of spinach- and cheese-filled ravioli, titillate the palate. Confit of duck with potato galette served with mixed greens in a walnut-oil dressing is one of their superb signature dishes. Even if you possess great self control, you have less than an even chance of restraining yourself from choosing a luscious dessert like raspberry and chocolate vacherin with passionfruit coulis, chocolate mouse with shambot liqueur, or even fresh berries with homemade sherbets.

David Paul's Lahaina Grill, at 127 Lahainaluna Rd., tel. 667-5117, open Mon.-Fri. for lunch 11 a.m.-2:30 p.m., dinner nightly 6-11 p.m., complimentary cheese and specially priced wines by the glass, is Lahaina's newest gourmet restaurant, where owner David Paul, famous for his sauces, presents "artwork on a plate." The dining room is quite lovely, with coved and molded ceilings from which hang punchbowl chandeliers illuminating the starched white and green table settings. Unfortunately, the chairs are more cafe style, not meant for a long evening of salubrious relaxation. The waiters and waitresses, professional, friendly, and well-dressed in black pants and Paris-by-way-of-Texas formal tops, definitely give you attentive service, but their body language combined with a speedy presentation of the bill, let you know that they are waiting to seat the next lucky patrons . . . immediately! The menu is wonderful. Start with rich black bean soup, roasted pepper and sweet corn chowder, or Mediterranean cioppino, ranging in price from $6-8.95. A lovely appetizer is the fried dungeness crabmeat served over pasta ladled with a sesame sauce and avocado relish for $9.95, or *griglia mista,* local vegetables grilled over kiawe coals and brushed with olive oil and *croustad* for $7.95. Entrees include David Paul's signature dish, the "seafood painted desert," a savory creation of grilled seafood served on a bed of chardonnay and Gorgonzola sauce, and three pepper-flavored butters that David uses to paint cacti and a red setting sun. Other wonderfully prepared dishes are tequila shrimp and firecracker rice, another signature entree, made from tiger prawns marinated in chili oil, lemons, cilantro, cumin, and brown sugar in a blend of vanilla bean and chili rice for $21.95, or Kona coffee roasted lamb for $24.95. The very wicked dessert tray, with everything priced at $5, combined with a cup of rich roasted coffee, ends a wonderful meal.

Alex's Hole-in-the-Wall, down an alleyway at 834 Front, tel. 661-3197, will put a small hole in your wallet and a big smile on your face. The food is Italian with delights like veal parmigiana for $23, and chicken marsala for $16. The pasta is locally made and fresh. Open for dinner daily except Sunday, 6-10 p.m. Lunch Mon.-Fri. 11

a.m.-2:30 p.m. has less expensive salads, sandwiches, and pasta.

Chez Paul, five miles east of Lahaina in Olowalu, tel. 661-3843, seatings daily at 6:30 and 8:30 p.m., reservations only, credit cards accepted, is secluded, romantic, very popular, and French—what else! Local folks into elegant dining give it two thumbs up. The wine list is tops, the desserts fantastic, and the food, *magnifique!* Start with luscious hors d'oeuvres like warm Maine lobster salad with a brandy cocktail sauce, homemade country pâté, or more simply with bay shrimp salad, and a bowl of soup du jour all priced $5-12. Entrees are delightful with fresh island fish poached in champagne, scampi smothered with fresh mushrooms, lobster in a sorrel sauce, veal in a Madeira wine sauce, or a medley of island vegetables, all priced $21-31. Chez Paul is definitely worth the trip from Lahaina with a short stroll along the beach recommended as a perfect *aperitif.*

ENTERTAINMENT

Lahaina is one of those places where the real entertainment is the town itself. The best thing to do here is to stroll along Front Street and people-watch. As you walk along, it feels like a block party with the action going on all around you—as it does on Halloween. Some people duck into one of the many establishments along the south side of Front Street for a breather, a drink, or just to watch the sunset. It's all free, enjoyable, and safe.

Art Night

Friday night is Art Night in Lahaina. In keeping with its status as the cultural center of Maui, Lahaina opens the doors of its galleries, throws out the welcome mat, sets out food and drink, provides entertainment, and usually hosts a well-known artist or two for this weekly party. It's a fine social get-together where the emphasis is upon gathering people together to appreciate the arts and not necessarily on making sales. Take your time and stroll Front Street from one gallery to the next. Stop and chat with shopkeepers, munch the goodies, sip the wine, look at the pieces on display, corner the featured artist for comment on his/her work, soak in the music of the strolling musicians, and strike up a conversation with the person next to you who is eyeing that same piece of art with the same respect and admiration. It's a party. People dress up, but don't be afraid to come casually. Take your time and immerse yourself in the immense variety and high quality of art on display in Lahaina.

Halloween

This is one of the big nonofficial events of the year. It seems that everyone dresses in costume, strolls Front Street, parties around town, and gets into the spirit of the evening. It is a party in the street with lots of people, dance, music, color, and activities. In fact, it's becoming so popular with some that they fly in from Honolulu just for the night.

Night Spots/Discos

All of the evening entertainment in Lahaina is in restaurants and lounges (see corresponding restaurants in "Food" for details). The following should provide you with a few laughs.

There's free Hawaiian music and dance at the **Wharf Shopping Mall** courtyard as announced in the free tourist literature, and jam sessions and popular combos at the **Whale's Tale.** Also here at **Taco Jo's** there is entertainment nightly 9 p.m.-midnight when various island musicians treat you to their Maui sounds.

You, too, can be a disco king or queen on **Longhi's** black-and-white chessboard dance floor every weekend. Longhi's has live music on Fridays and Saturday nights featuring island groups like The Ripe Tomatoes, or island songster Joe Cano. **Moose McGillycuddy's** (just listen for the loud music on Front Street) is still a happening place with nightly music though it's becoming more of a cruise joint for post-adolescents. Those who have been around Lahaina for a while usually give it a miss, but if you want to feast your eyes on prime American two-legged beef on the hoof, this place is for you.

The new experience in town is **Studio 505,** upstairs at the 505 Front Street Mall, open nightly 9 p.m.-2 a.m., cover $5, where you can dance to live music five nights per week, and disco on the other two.

The open-air **Cheeseburger in Paradise** at 811 Front St., tel. 661-4855, open 11 a.m.-11 p.m., rocks with live music nightly. There's no cover charge, and you can sit upstairs or down listing to the tunes.

The Lahaina Broiler, at 889 Front St., tel. 661-3111, swings with nightly entertainment that can be karaoke, rhythm and blues, country and western, or contemporary Hawaiian.

Cinema

Lahaina Cinemas, the only multi-plex theater on West Maui, is located on the third floor of the Wharf Shopping Center. Showing only first-run features, movies start at about 12 noon and run throughout the day. Adults $5, kids 12-16 $3.50, seniors and children $2.50; all seats $2.50 until 5 p.m.

Hawaii Experience Omni Theater at 824 Front has continuous showings on the hour from 10 a.m.-10 p.m. (45-min. duration), adults $5.95, children 12 and under $3.95. The idea is to give you a total sensory experience by means of the giant, specially designed concave screen. You sit surrounded by it. You will tour the Islands as if you were sitting in a helicopter or diving below the waves. And you'll be amazed at how well the illusion works. You'll soar over Kauai's Waimea Canyon, dip low to frolic with humpbacks, and rise with the sun over Haleakala. If you can't afford the real thing, this is about as close as you can get. The lobby of the theater doubles as a gift shop where you can pick up souvenirs like carved whales, T-shirts, and a variety of inexpensive mementos, including Maui chips.

Hookers

Lahaina had more than its share last century, and thankfully they haven't had a great resurgence, as in Waikiki. In the words of one long-time resident, "There's no prostitution in Lahaina. People come as couples. For single people, there's so much free stuff around that the pros would go hungry." Skin merchants in Honolulu, operating under the thin guise of escort services or masseuses, will fly their practitioners to Maui, but anyone going to this length would be better off at home on their knees praying for any kind of a clue to life!

SHOPPING

Once learned, everybody loves to do the "Lahaina Stroll." It's easy. Just act cool, nonchalant, and give it your best strut as you walk the gauntlet of Front Street's exclusive shops and exotic boutiques. The fun is just in being here. If you begin in the evening, go to the east end of town and park down by Prison Street; it's much easier to find a spot and you walk westward, catching the sunset.

The Lahaina Stroll

On Prison Street, check out **Dan's Green House,** open daily 9 a.m.-5 p.m., specializing in *fukubonsai,* miniature plants originated by David Fukumoto. They're mailable (except to Australia and Japan), and when you get them home, just plop them in water and presto . . . a great little plant, $14-98. Dan's also specializes in exotic birds like African gray parrots, macaws from Australia, common cockatoos, and various cheeky parrots. Dan's is a great place to browse, especially for families.

As you head west on Front, **Pearls of Tahiti,** open Mon.-Fri. 10 a.m.-8 p.m., and every other Saturday until 6 p.m., tel. 661-8833, will make you swoon with its assortment of fine jewelry and beads, the only store on Maui featuring Tahitian black pearls and 18-karat gold jewelry. Owned and managed by Mark Bennett, a long-time island resident who is more than willing to chat if time permits, Pearls of Tahiti has its own in-house designer who will create a one-of-a-kind piece, destined to become a family heirloom. Visit the "pin and ink" artist upstairs at **Skin Deep Tatooing,** at 626 Front St., tel. 661-8531, open daily 9 a.m.-10 p.m., until 5 p.m. Sunday, where you can get a permanent memento of your trip to Maui. They feature "new age primal, tribal tattoos," Japanese-style intricate beauties, with women artists available for shy women clientele. The walls are hung with sample photos and Harley-Davidson T-shirts that say Maui or Hawaii. A sobriety test is necessary to get tattooed. No wimps allowed! **Cammellia** is a treasure chest laden with gifts and jewelry made from gold, silver, and ivory. **Pricilla's Maui** sells T-shirts, towels, beach blankets, sunglasses, and other assorted items.

Moving Down The Line

The following shops are all located along Front Street. **Luana's** features contemporary resortwear, hand-painted accessories, and jewelry. **Seabreeze Ltd.** is a souvenir store with fake lei and generic muumuus that are no better or worse than others you'll find along Front Street, but their prices are good, especially for film. **The South Seas Trading Post** is just across from the Wo Hing Temple, at 851 Front St., tel. 661-3168, open daily 8:30 a.m.-10 p.m., and is the second oldest shop in modern Lahaina, dating back to 1871. They indeed have artifacts from the South Pacific, like tapa cloth from Tonga, but also colorful rugs from India, primitive carvings from Papua New Guinea, and Burmese *kalaga* wall hangings with their beautiful and intricate stitching $30-300. You can pick up a one-of-a-kind bead necklace for only a few dollars, or a real treasure that would adorn any home, for a decent price. Sold are antiques and reproductions; the bona fide antiques have authenticating dates on the back or bottom sides. **Maui Clothing Co.** has racks of hand-screened men's, women's, and kids' apparel; nice stuff. **Crazy Shirts** also has a great assortment of T-shirts and other clothes. Also in this store at 865 Front Street is the tiny but intriguing **Lahaina Whaling Museum** (free) that displays antiques, nautical instruments, scrimshaw, harpoons, and other whaling artifacts. Open Mon.-Sat. 9 a.m.-10 p.m., Sunday until 9 p.m.

Just between the Pioneer Inn and the sea wall, walk onto the sandy floor of the Polynesian-style **Gecko Store** where all the items including shorts, T-shirts, bathing suits, and sweatshirts bear the bug-eyed sucker-footed logo of Hawaii's famous clicking geckos. Nearby is the **Lahaina Hat Co.,** where you can find the perfect chapeau to shield your head from the "merciless" Lahaina sun; and **Maui Mercantile,** which offers a great selection of really neat junk.

Noah himself would have been impressed with the **Endangered Species Store,** open daily 9 a.m.-10:30 p.m., tel. 661-0208, where a life-sized mountain gorilla, coiled python, flitting butterflies, and fluttering birds bid you welcome to this lovely jam-packed menagerie. The shelves hold world globes, maps, cuddly panda bears, posters of trumpeting elephants, sculptures of soaring eagles, parlor games, postcards, and memento flora- and fauna-inspired T-shirts of 100% cotton designed by local artists. A percentage of the profits from every purchase are set aside to advance environmental issues of all kinds. Moreover, the store tries to deal with vendors who also contribute to the well-being of endangered species and the environment.

Christopher James, along Front St., just next to the sea wall, is a premier luggage boutique specializing in Dooney and Bourke leather handbags and luggage, and in distinctive silk-screened cotton canvas bags made by the Italian firm Prima Classe. With prices ranging from $140 for a tiny clutch bag to $750 for a medium-sized suitcase, the store caters to the well-heeled traveler.

Tropical Blues, next door to the Royal Art Gallery presents T-shirt art of Mark and Irene Ciaburri, who create all the designs for their cotton shirts. A display case holds the shimmering rhinestones and twinkling gold of costume jewelry.

The **Whaler's Locker,** at 780 Front St., open 9 a.m.-10 p.m. is a sea chest filled with hand-engraved scrimshaw on fossilized walrus and mammoth ivory. Lahaina, historically a premier whaling port, has long been known for this sailor's art etched on everything from pocket knives to whale tooth pendants. Display cases also hold gold and amber jewelry, Niihau shellwork, Japanese netsuke, and even some coral necklaces. If you are looking for a distinctive folk-art gift that truly says Maui, the Whaler's Locker is an excellent store from which to make your choice.

Lahaina Scrimshaw, 845 Front St., (across from Wo Hing temple), tel. 661-8820, (800) 642-7021, open daily 9 a.m.-10 p.m., boasts their own master scrimshander, John Lee, who works in the window every day from about 7:30 a.m.-noon, and who is friendly and willing to answer questions about this seaman's art. Most of the scrimshaw is done on antique whale's teeth from the whaling era or on fossilized walrus and mastodon tusks. The scrimshaw offered is authentic, and made by about 40 artists, most of whom are from Hawaii.

The "sexually incorrect" will love **David's of Hawaii,** at 815 Front St., where you can find all kinds of lewd postcards, T-shirts, and souvenirs. If T-shirts bearing sexually implicit puns offend you, keep strolling—it's nasty in there.

The Wharf Shopping Center

The Wharf Shopping Center at 658 Front offers three floors of eateries (see "Food" in this chapter) and shops. Browse **Lahaina Shirt Gallery** for fine aloha shirts, or **Crazy Shirts** with their excellent selection of quality T-shirts. Next door is **Gigi's Leather Boutique** for everything from jackets to purses. **Casablanca's** offers women's tropical sportswear; nearby is **Island Swimwear** with bathing suits for men and women, and **The Coral Tree** with a mixture of junk and fine jewelry.**The Whaler's Book Shoppe** on the third floor is well stocked with books, everything from Hawaiiana to bestsellers. There's a coffee bar where you can relax and read. The **Mad Hatter** has an unbelievable variety of straw (and a few cloth) hats. If you can't find something here to fit your head, your style, and your pocketbook, you won't find it anywhere. **Island Coins and Stamps** on the second floor is a shop as frayed as an old photo album. They specialize in philatelic supplies. For postal needs and gifts, stop by the **Lahaina Mail Depot** on the lower level at the rear. Across the walk is a free exhibit about the lighthouses of Hawaii, a project of the Lahaina Restoration Foundation. The Fresnel lens on display was once in the lighthouse at Kalaupapa on Molokai. Next door to this display is **Island Sandals,** a small shop run in the honest old-style way that produces fully adjustable, tie sandals, styled from the days of Solomon. As the gregarious sandalmaker says, he creates the right sandal for $85 and gives you the left as a gift. Stop in and have him trace your feet for an order (or mail in tracings). As he works, he'll readily talk about political, social, or local island issues.

505 Front Street Mall

The 505 Front Street Mall, with most shops open daily 9 a.m.-9 p.m., offers a barrel full of shops, stores, a disco, and restaurants at the south end of Front Street, away from the heavier foot traffic. The mall is like a New England village, and the shopping is good and unhurried with free underground parking for customers. Some shops include **The Bikini Corner** for swimwear, and **Sea Level Trading Co.** for affordable hand-painted cotton clothing $7.50-60, with a design emphasis on Hawaiian flowers and marinelife.

Lee Sands Eelskins is filled with accessories, clothing, handbags, briefcases, purses, and belts made from reptile and other unique animal skins. If "you are what you wear," set your own standards by adorning yourself in something made from pig skin, cobra, shark, stingray, peacock, and even chicken skin.

Emanuelle is a women's apparel shop that features high fashion in basic black. **KPOA FM Music Shop** offers the latest in cassettes and CDs, with an emphasis on local Hawaiian sounds. **Bisous** is a distinctive shop with a kissing-lips logo that offers distinctive men's and women's clothing from France. Silk shirts average $80, while print dresses made from antique rayon are priced around $110.

The Lahaina Shopping Center

The Lahaina Shopping Center, just behind Longhi's, has a few inexpensive shops, a drugstore, and **Nagasako's Market**, known for its good selection of local and Oriental food. Across the street are the **Lahaina Square Shopping Center,** with a **Foodland,** and the **Lahaina Business Plaza** with many more shops. Across Papalaua Street is the new **Lahaina Center** with **Hilo Hatties, Hard Rock Cafe,** and other shops yet to be determined.

Golden Reef is at 695 Front St., tel. 667-6633, open daily 10 a.m.-10 p.m. Inside is all manner of jewelry from heirloom quality to costume baubles made from black, gold, red, and pink coral, malachite, lapis, and mother of pearl. All designs are created on the premises. Everyone will be happy shopping here because prices range from $1 to $1000 and more. Golden Reef is also very happy to create individual one-of-a-kind work for you and you alone.

In the **Old Poi Factory** at 819 Front St., **Pacific Visions** sells hand-painted local garments done at Haiku, and art-deco items from Los Angeles, San Francisco, and New York. Pick up a plumeria lei out front at **Nito's Handicrafts** where Tongan islander Mrs. Nito, usually sitting in a lawn chair, will make you one on the spot for only $5. She also makes hula skirts from raffia and *hau* tree fronds, while the tikis, carved from *milo,* are made by her husband Rafael. Here, the **Laura Rose Gallery** sells "art to wear" hand-painted by Laura Peterson, the proprietress. One of the oldest shops at the Poi Factory is **Valley Isle Promotions,** opened in 1974, which specializes in children's and women's clothing, along with 14-karat gold jewelry designed in Indonesia by Jeanette, the store's owner. **Fox Photo** One-Hour lab is on Front Street just across the street.

Off The Main Drag

Just off Front Street and Lahainaluna Rd. is **The Lahaina Market Place,** a collection of semi-open-air stalls, open daily 9 a.m.-9 p.m. Some vendors have roll-up stands and sell trinkets and baubles. It's junk, but it's neat junk. An interesting shop is **Donna's Designs**, where Donna has tie-dyed T-shirts and sweatshirts with wild colors. For only $15 they make distinctive beachwear that will dazzle the eyes. **Crystal Creations** has fine examples of Austrian crystal and pewterwear, and **Annie's Candle Shop** deals in hand-dipped candles.

Nagamine Camera at 139 Lahainaluna Rd., tel. 667-6255, open daily 8:30 a.m.-8:30 p.m., is a full-service, one-hour-developing camera store. They're the best on West Maui for any specialized photo needs. Prices on film, however, could be better.

To save some money, try **991 Limahana Place** just near the Sugar Cane Train Depot off Hwy. 30. Here you'll find **Posters Maui,** which features a wide selection of the same posters that you'll spot on Front Street, but at a more reasonable price; **J.R.'s Music Shop** has a great selection of music, from "Beyond the Reef" to new age, but the prices aren't much cheaper than elsewhere.

The **Salvation Army Thrift Shop** on Shaw Street just up from Front Street has the usual collection of inexpensive used goods but occasionally some great buys on older aloha shirts. Open Mon.-Sat., regular business hours.

Take Home Maui, at 121 Dickinson St., mail order tel. (800) 545-MAUI, is a food store and delicatessen that specializes in packaging "agriculturally inspected" Maui produce such as pineapples, papayas, Maui onions, protea, potato chips, macadamia nut products, and even Kona coffee that they will deliver to you at the airport before your departing flight.

The Lahaina Center

Lahaina's newest shopping center, at the corner of Front and Papalaua streets on the northwest end of town, had the finishing touches put on it in early 1993, and still awaits full occupancy by its merchants. The signature establishment of the center is the **Hard Rock Cafe,** filled with memorabilia of rock 'n' roll greats, and serving American standards and cold beer. Counterpointing the Hard Rock cafe is **Chili's Bar and Grill,** (see "Food") in neo-classic style, serving everything from quesadillas to mushroom burgers. In the center you will find: **Local Motion Hawaii,** a hip clothing store selling tank tops, swimwear, and locally designed T-shirts that can be stenciled on the premises; **Bebe Sports** welcoming you with a "full dress" Harley Davidson, giant size, is a designer clothing store filled with jeans, leather jackets, and ladies' evening wear. They boast that if you saw "it" in L.A., you can buy it here on Maui; **Tropix** bills itself as "Lahaina's Nightclub" and offers dancing nightly. A Maui-style sign reads, "dress with style, no beachwear."

Lahaina Cannery Shopping Center

As practical looking as its name on the outside, the center's bright and well-appointed interior features some of the best and most convenient shopping on West Maui, open daily 9:30 a.m.-9:30 p.m. It is located at 1221 Honoapiilani Highway. If you'll be staying at a condo and doing your own cooking, the largest and generally least expensive supermarket on West Maui is **Safeway,** open daily 24 hours. To book any activities, from a whalewatch to a dinner cruise, you'll find the **Ocean Activities Center** offers the most activities on Maui for the right price. Quickies can be picked up at the **ABC Sundry Store,** and you can beat the sun's glare by stopping into **Shades of Hawaii.** Chocoholics will be happy to discover the **Rocky Mountain Chocolate Factory,** where they even have sugarless chocolates for diabetics. **Dolphin Galleries** is an art shop specializing in whales and other mammals of the sea. Food is available at **Burger King, Marie Calendar's,** or at **Padres Mexican Grill.** Although the mall is new, don't let that fool you because some of Lahaina's oldest and best shops, like **Lahaina Printsellers** and **Gem Creations,** are here. **Waldenbooks** has one of its excellent, well-stocked stores in the mall, open daily 9:30 a.m.-9:30 p.m., tel. 667- 6172. One of the most unusual shops is **The Kite Fantasy,** featuring kites, windsocks, and toys for kids of all ages. You can buy kites like a six-foot flexifoil for $105 or a simple triangular plastic kite for only $2.50. Cloth kites are made from nylon with nice designs for a reasonable $15.95.

If you're into designer coffees come to **Sir Wilfred's.** They also feature lunches like roast beef on a baguette for $4.25 and quiche for $2.50. Their great selection of roasted coffees also makes terrific gifts. **Longs Drugs** is one of the cheapest places to buy and develop film.

You can also find a selection of everything from aspirin to boogie boards.

Arts, Crafts, And Photos

Make sure to visit the **Lahaina Art Society** in the basement of the old jail in the courthouse. The artists here are up and coming, and the prices for sometimes remarkable works are reasonable. The **Waterfront Gallery and Gifts,** located at the Pioneer Inn Shopping Mall, will tickle big kids with their fine ships, models, and imported sheep skins.

The Village Galleries, with two locations at 120 Dickinson St., tel. 661-4402, (800) 346-0585, open daily 9 a.m.-9 p.m., and **The Lahaina Cannery Mall,** tel. 661-3208, open daily 9:30 a.m.-9 p.m., were founded by Lynn Shue in 1970, and are among the oldest continuous galleries featuring original works of Maui artists. Enter to find a small showcase brimming with everything from painted eggs to glass bead necklaces. The central area is given to sculptures of whales and mermaids done in both wood and metal. Some of the accomplished artists on display are: George Allan, who works in oils; Joyce Clark, another oil painter noted for her seascapes; Betty Hay-Freeland, a landscape artist; Fred Kenknight, who uses watercolors to depict island scenes; Lowell Mapes, who also uses oil to render familiar landmarks like the Pioneer Inn. The galleries also have inexpensive items like postcards, posters, and limited edition prints, that are all perfect as mementos and souvenirs.

Lahaina Printsellers at the Lahaina Cannery Mall open daily 9:30 a.m.-9 p.m., tel. 667-7843, (800) 669-7843, has walls festooned with beautiful prints of old Hawaii, including endangered birds and historical figures that featured prominently in Hawaii's past. The Printsellers specialize in antique maps, especially those depicting the Pacific basin, and Captain Cook memorabilia. Original antique prints and maps, many from the beginning of last century, start at only $25, and can go all the way up to $100,000. Lahaina Printsellers also offer hand-rubbed koa frames, and will be happy to send you a brochure of their selections if you would like to choose your artwork at home.

The Wyland Gallery, at 711 Front St., tel. 667-2285, open daily 9 a.m.-10 p.m., showcases the works of Wyland, renowned worldwide for his "whaling wall" murals of cavorting whales. Wyland's visionary oil and watercolor paintings of marvelous aquatic scenes adorn the walls, while his compassionate bronze renderings of whales and dolphins sing their soul songs from white pedestals. Signed limited edition prints range $165-1000, with original works $2500-250,000. Also displayed are the organic sculptures of Dale Joseph Evers, a pioneer in functional furnishings, who has turned bronze and acrylic into dolphin-shaped tables. Outside is a quiet lanai overlooking the harbor, where more aquatic-inspired glass sculptures are counterpointed against the actual living sea. Just down the street **The Wyland Gallery Annex,** at 697 Front St., tel. 661-7097, open daily 9 a.m.-10 p.m., vibrates with fantastic colors and images created by Hawaii's premier artists. The gallery holds the dramatic, thundering seascapes of Roy Gonzales Tabora, a third-generation Filipino regarded as the best seascape artist in Hawaii; the liquidly poetic "sea-to-air" sculptures of Douglas Wylie; and the conjured magic of James Coleman, a renowned animator at Walt Disney Studios. Prices start from $400 for a numbered lithograph to $45,000 for published originals.

The **Lassen Gallery,** along Front St., tel. 661-1101, open daily 10 a.m.-11 p.m., showcases original and limited edition prints by Christian Lassen, who boldly applies striking colors to bring to life his two-worlds perspective of sea and earth. Typical of his dynamic vision is a displayed painting entitled *Majestic Encounters,* which depicts a pond alive with whales and dolphins who are being observed by a fierce-eyed tiger, who in turn is espied by the fixed and ageless glare of a stony-eyed sphinx. Originals are priced $10,000-200,000 and limited edition prints $400-5000. Complementing the exaggerated hues of Lassen's works is the subtle patina of Richard Steirs' cast-iron sculptures of supple whales and dolphins. Mr. Steirs, an Upcountry resident, is among the most admired sculptors on Maui with his limited edition castings selling for $150-250, and originals from $1,700 to as high as $13,000.

The Lahaina Galleries, 728 Front St., open daily 9 a.m.-10 p.m., tel. 667-2152 (branch galleries at Whaler's Village and at the Kapalua Shops), one of the oldest galleries on the island, showcases the lyrical paintings of **Robert Lynn Nelson** who presents his wide-angle views of the earth and water. The gallery, with a central room and two in the rear, is hung with the works of Frederick Hart and Dario Campanile, two widely acclaimed painters.

The Royal Art Gallery, at 752 Front St., open daily 9 a.m.-10:30 p.m., is alive with the works of Dennis Williams, who depicts impressionistic whales and dolphins in polished bronze; Jerry Joslyn who is in love with mermaids; Linda Andelain, who paints the flowers of Hawaii; Caroline Young, a Westerner raised in Hong Kong, who depicts mythical priestesses and goddesses on silk; prints by Anthony Casay, a world-class marine artist; and the futuristic world of Michael Ward filled with whales, spaceships, and elephants.

The Metropolitan Art Gallery, at 802 Front St., tel. 661-5033, open daily 10 a.m.-10 p.m., presents a mixture of local and internationally famous artists. They include: John Petri, a fantasy-surrealist who portrays everything from maidens communing with dolphins to whales cavorting in cosmic space; Annenberg, a marine artist who paints scenes of Neptune's paradise; Dick Kearney, a pioneer in marine art; John Stobart, who captures dramatic bygone harbor scenes; Gil Bruvel, a Frenchman who paints "fantasy women" emerging from a feathered pen, or sporting wings in outer space. Prices in the gallery range from $300 for a limited edition print to $100,000 and more for an original.

Food/Liquor Stores

The following markets/supermarkets are in and around Lahaina. The larger ones also stock beer, wine, and liquor.

Safeway, at the Lahaina Cannery Shopping Center, open 24 hours, tel. 667-4392, is a large supermarket complete with deli, fish market, floral shop, and bakery.

Foodland, tel. 661-0975, at the Lahaina Square Shopping center, is also a well-stocked supermarket.

Nagasako Supermarket, at the Lahaina Shopping Center, tel. 661-0575, open daily 7 a.m.-9 p.m., Sunday until 7 p.m., is a local supermarket with plenty of ethnic Hawaiian, Japanese, Chinese, and Korean foods, along with liquor selections. The market is also known for its fresh fish and produce.

The Olowalu General Store, tel. 661-3774, located five miles east of Lahaina along Rt. 30, open daily 5:30 a.m.-6 p.m., is fairly well stocked and the only place to pick up supplies in this area. They also have light snacks including sandwiches and hot dogs, a perfect stop if you are snorkeling or swimming on the nearby beaches.

Sports, Excursions, And Equipment

The **Maui Dive Shop,** at 624 Lahaina Ave., tel. 661-5388, open daily 8 a.m.-9 p.m., is a full-service dive shop offering tours, and snorkel and scuba rentals (see "Sports and Recreation" in "Out and About").

Fun Rentals of Maui, at 193 Lahainaluna Rd., Lahaina, tel. 661-3053, open daily 8:30 a.m.-5 p.m., Sunday until 3 p.m., rents everything from snorkels to kayaks. Snorkel sets rent for $2.50 for 24 hours or $12 per week; skim boards $12 per day; surfboards $20 per day with weekly discounts available; kayaks $40 per day. They also rent needed miscellaneous items like binoculars, even baby joggers for those parents who wish to stay fit.

Hawaiian Reef Divers, at 156 Lahainaluna Rd., tel. 667-7647, is a full-service dive shop that can arrange a two-hour, scientist-narrated whalewatch, a half-day snorkel/scuba excursion, rent snorkel/scuba gear, and provide scuba certification courses.

Snorkel Bob's, at 161 Lahianaluna Rd., tel. 661-4421, rents snorkel gear for $15 per week, which you can take to a neighboring island and return there. Boogie boards are available at $13 per day or $26 per week, and Snorkel Bob's advice, whether you need it or not, is plentiful and free.

SERVICES AND INFORMATION

Emergency: For fire, police, or ambulance, dial 911 throughout the Lahaina area. **Banks:** In Lahaina during normal banking hours try **Bank of Hawaii** in the Lahaina Shopping Center, tel. 661-8781; **First Interstate** at 135 Papalaua St., tel. 667-9714; or **First Hawaiian,** Papalaua St., tel. 661-3655.

Post Office

The post office is on the west edge of town towards Kaanapali, well marked, tel. 667-6611. **Lahaina Mail Depot** is a post office contract station located at The Wharf Shopping Plaza, 658 Front St., tel. 667-2000. They're open 10 a.m.-5 p.m. (Saturday until 1 p.m.) and along with the normal stamps, etc., they specialize in sending packages home. They've got mailing boxes, tape, and packaging materials. They also sell souvenir packs of coffee, nuts, candies, and teas, which might serve as a last-minute purchase, but are expensive. In the Lahaina Shopping Center you'll find the **Mail Room** for shipping and packaging services. Hours Mon.-Fri. 9:30 a.m.-6 p.m., Saturday until 3:30 p.m.; closed for lunch.

Medical Treatment

A concentration of all types of specialists is found at **Lahaina Medical Group,** located at Lahaina Square, tel. 667-2534. Look also at the **Maui Medical Group,** tel. 661-0051, on Prison Street. Open Mon.-Fri. 8 a.m.-5 p.m. and Sat. 8 a.m.-noon; call for emergency hours. Professional medical care can also be found at the **Kaiser Permanente Clinic** on Wainee Street, tel. 661-0081. Alternatively, the **Lahaina Health Center,** 180 Dickenson St. at Dickenson Square, Suite 205, tel. 667-6268, offers acupuncture, chiropractic, therapeutic massage, and podiatry. Most practitioners charge approximately $30 for their services. In Suite 218 of the Dickenson Square are **Doctors On Call,** tel. 667-7676. They see patients in the office or will make house or hotel calls daily 7 a.m.-11 p.m. Pharmacies in Lahaina include: **Lahaina Pharmacy** at the Lahaina Shopping Center, tel. 661-3119, and **Valley Isle** at 130 Prison, tel. 661-4747.

Next door to Lahaina Health Center is **Lahaina Nautilus Center,** tel. 667-6100, that has exercise machines, free weights, and massage by appointment. Open Mon.-Fri. 6:30 a.m.-10 p.m., Sat. 8 a.m.-8 p.m., and Sun. 9 a.m.-2 p.m. Daily, weekly, and monthly (from $50 for one month to $499 for one year) rates available. One-hour massages run $32 members and $47 for nonmembers.

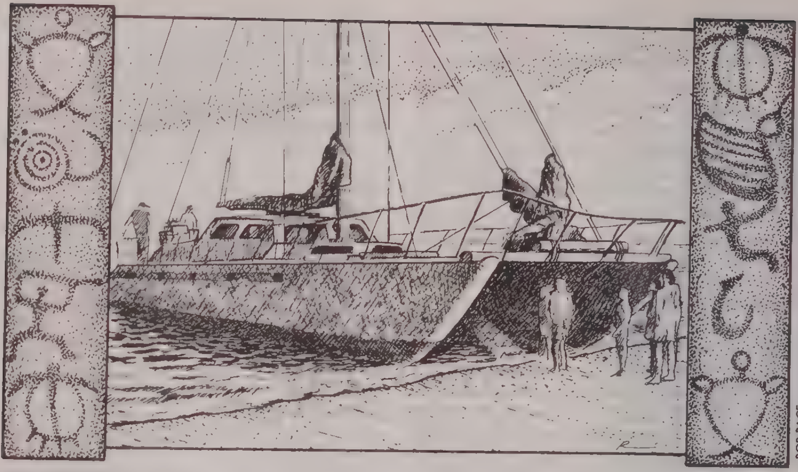
Services, Etcetera

For **laundromats** try **Fabritek Cleaners,** Lahaina Shopping Center, tel. 661-5660. For self-service try **Cabanilla Kwik'n Kleen,** also at the Lahaina Shopping Center, or the 24-hour **First Hawaiian Laundry** on Limahula Street, behind Pizza Hut, tel. 661-3061.

For Shear, tel. 667-2866, is a very local, semi-open-air **hair salon** for men, women, and children. Men's haircuts are about $15 and women's from $20.

Information

The following groups and organizations should prove helpful: **Lahaina Restoration Foundation,** P.O. Box 338, Lahaina, HI 96761, tel. 661-3262, or in the "Master's Reading Room" along Front Street. They are a storehouse of information about historical Maui; make sure to pick up their brochure, *Lahaina, A Walking Tour of Historic and Cultural Sites.* **The library** is at 680 Wharf St., tel. 661-0566, open Monday through Thursday. Stop in at **Whaler's Book Shoppe** in the upper level of The Wharf Mall along Front Street. They have an excellent book selection as well as a gourmet coffee and sandwich shop if you get tired browsing. See also "Information" under "Out and About" for general information sources.


BOB RACE

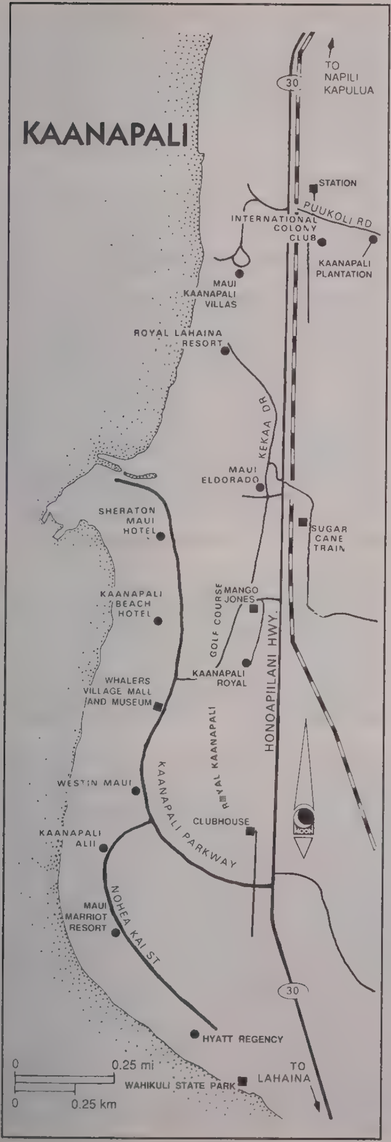
KAANAPALI AND VICINITY

Five lush valleys, nourished by streams from the West Maui Mountains, stretch luxuriously for 10 miles from Kaanapali north to Kapalua. All along the connecting **Honoapiilani Highway** (Rt. 30), the dazzle and glimmer of beaches is offset by black volcanic rock. Two sensitively planned and beautifully executed resorts are at each end of this drive. Kaanapali Resort is 500 acres of fun and relaxation at the east end. It houses six luxury hotels, six beautifully appointed condos, a shopping mall and museum, 36 holes of world-class golf, tennis courts galore, and epicurean dining in a chef's salad of cuisines. Two of the hotels, the **Hyatt Regency** and **Westin Maui,** are inspired architectural showcases that blend harmoniously with Maui's most beautiful seashore surroundings. At the northern end is another gem, the **Kapalua Resort,** 750 of Maui's most beautifully sculpted acres with its own showcase, the **Kapalua Bay Hotel.** Here, too, is prime golf, **Fleming Beach,** plus exclusive shopping, horseback riding, and tennis aplenty.

Kaanapali, with its four miles of glorious beach, is Maui's westernmost point. In general, it begins where Lahaina ends, and continues north along Route 30 until a mile or so before the village of Honokowai. Adjacent at the north end are the villages of Honokowai and Kahana, which service the condos tucked away here and there along the coast and mountainsides. Both are practical stops where you can buy food, gas, and all necessary supplies to keep your vacation rolling. The accommodations are not as grand, but the beaches and vistas are. Along this entire southwestern shore, Maui flashes its most captivating pearly white smile. The sights all along this coast are either natural or manmade, but not historical. This is where you come to gaze from mountain to sea and bathe yourself in natural beauty. Then, after a day of surf and sunshine, you repair to one of the gorgeous hotels or restaurants for a drink or dining, or just to promenade around the grounds.

History

Southwestern Maui was a mixture of scrub and precious *lo'i,* land, reserved for taro, the highest life-sustaining plant given by the gods. The farms stretched to Kapalua, skirting the numerous bays all along the way. The area was important enough for a "royal highway" to be built by Chief Piilani, and it still bears his name. Westerners used the lands surrounding Kaanapali


KAANAPALI
TO NAPILI KAPULUA
30
STATION
PUUKOLI RD
INTERNATIONAL COLONY CLUB
KAANAPALI PLANTATION
MAUI KAANAPALI VILLAS
ROYAL LAHAINA RESORT
KEKAA DR
MAUI ELDORADO
SHERATON MAUI HOTEL
SUGAR CANE TRAIN
KAANAPALI BEACH HOTEL
MANGO JONES
GOLF COURSE
HONOAPIILANI HWY.
KAANAPALI ROYAL
WHALERS VILLAGE MALL AND MUSEUM
ROYAL KAANAPALI
WESTIN MAUI
KAANAPALI PARKWAY
CLUBHOUSE
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KAANAPALI ALII
MAUI MARRIOT RESORT
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WAHIKULI STATE PARK
TO LAHAINA

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to grow sugarcane, and **The Lahaina, Kaanapali, and Pacific Railroad,** known today as the "Sugar Cane Train," chugged to Kaanapali Beach to unburden itself onto barges that carried the cane to waiting ships. Kaanapali, until the 1960s, was a blemished beauty where the Pioneer Sugar Mill dumped its rubbish. Then Amfac, one of the "Big Five," decided to put the land to better use. In creating Hawaii's first planned resort, they outdid themselves. Robert Trent Jones was hired to mold the golf course along this spectacular coast, while the Hyatt Regency and its grounds became an architectural marvel. The Sheraton-Maui was built atop, and integrated with, Puu Kekaa, "Black Rock." This area is a wave-eroded cinder cone, and the Sheraton architects used its sea cliffs as part of the walls of the resort. Here, on a deep underwater shelf, daring divers descend to harvest Maui's famous black coral trees. The Hawaiians believed that Puu Kekaa was a very holy place where the spirits of the dead left this earth and migrated into the spirit world. Kahekili, Maui's most famous 18th-century chief, often came here to leap into the sea below. This oldtime daredevil was fond of the heart-stopping activity, and made famous "Kahekili's Leap," an even more treacherous sea cliff on nearby Lanai. Today, the Sheraton puts on a sunset show where this "leap" is reenacted.

Unfortunately, developers picked up on Amfac's great idea and built condos up the road starting in Honokowai. Interested in profit, not beauty, they earned that area the dubious title of "condo ghetto." Fortunately, the Maui Land and Pineapple Co. owned the land surrounding the idyllic Kapalua Bay. Colin Cameron, one of the heirs to this holding, had visions of developing 750 acres of the plantation's 20,000 into the extraordinary **Kapalua Bay Resort.** He teamed up with Rockresort Management, headed by Laurence Rockefeller, and the complex was opened in 1979.

Transportation

Kaanapali is serviced by the **Kaanapali Trolley** and by the **Lahaina Cannery Shuttle** as far as that center. The Sugar Cane Train offers a day of fun for the entire family. The Kapalua-West Maui Airport is the most convenient for air travel to this end of the island. For details see "Maui's Airports" under "Getting There" and

"Public Transportation" under "Getting Around" in the main introduction.

Kaanapali Extras

Two situations in and around Kaanapali mar its outstanding beauty—you might refer to them as "Kaanapali Perfumes." There are still plenty of sugarcane fields in the area, and when they're being burned off, the smoke is heavy in the air; the soot falls at this time is called "black snow" by locals. Also, the sewage treatment plant is inadequate, and even the constantly blowing trade winds are insufficient to push this stench out to sea.

BEACHES

The four-mile stretch of pristine sand at Kaanapali is what people come to experience in Maui, and they are never disappointed.

Hanakoo Beach

This is an uninterrupted stretch of sand running from the Hyatt Regency to the Sheraton. Although these are some of the most exclusive hotels on the island, public access to the beach is guaranteed in the state's constitution. There are "rights of way," but parking your car is definitely a hassle. A good idea is to park at **Wahikuli State Park** and walk westward along the beach. You can park (10 cars) in the Hyatt's lower lot and enter along a right of way. There's access between the Hyatt and the Marriott (pay parking ramp) and between the Marriott and the Kaanapali Alii, which also has limited parking. There is also some parking near the Sheraton and at the Whaler's Shopping Center parking ramp, but you must pass through the gauntlet of shops.

Black Rock

One of the most easily accessible and visually engaging snorkeling spots on Maui is located at the Sheraton's Black Rock. Follow the main road past the Sheraton until it climbs the hill around back. Walk up the hill and through the hotel grounds until you come to a white metal fence. Follow the fence down toward the sea. You'll come to a spur of rock jutting out, and that's it. The entire area is like an underwater marine park. Enter at the beach area and snorkel west around the rock, staying close to the cinder cone. There are schools of reef fish, rays, and even a lonely turtle. If you want to play it safe, park at the small parking lot at the far west end of Kaanapali near the Aston Kaanapali Villas. It's only a 10-minute walk away.

Sports

For a full listing of the sporting facilities and possibilities in the Kaanapali area, contact the information center in the Whaler's Village or any of the activity desks at the hotels on the strip. **Golf** at the Royal Kaanapali North/South costs $90, par 72, tel. 661-3691. For **tennis,**

Burning cane fields create "Kaanapali incense."

the most famous is the Royal Lahaina Tennis Ranch with 11 courts, tennis clinics, and tournaments. The Hyatt and Marriott have five courts each, the Whaler three courts, and there's one at the Kaanapali Royal. For **water sports,** catamarans are available twice a day from Kaanapali Beach. Contact any major hotel activities desk in the resort area, or **Maui Beach Center** at the Whaler's Village, tel. 667-4355.

ACCOMMODATIONS

The Kaanapali Resort offers accommodations ranging from "moderate deluxe" to "luxury." There are no budget accommodations here, but just northwest toward Honokowai are plenty of reasonably priced condos. As usual, they're more of a bargain the longer you stay, especially if you can share costs with a few people by renting a larger unit. And as always, you'll save money on food costs. The following should give you an idea of what's available.

Hyatt Regency Maui

The moment you enter the main lobby of this luxury hotel the magic begins. A multi-tiered architectural extravaganza opens to the sky, birds fly freely, and magnificent potted plants and full-sized palm trees create the atmosphere of a modern Polynesian palace located at Kaanapali's eastern extremity, at 200 Nohea Kai Drive, Lahaina, HI 96761, tel. 661-1234, (800) 233-1234. Nooks and crannies abound where you can lounge in kingly wicker thrones. Peacocks strut their regal stuff amid impeccable Japanese gardens, and ducks and swans are floating alabaster on landscaped ponds. The swimming pools are inspired by the Islands: grottoes, caves, waterfalls, and a huge slide are all built in. A swinging wooden bridge connects the sections, and you can have an island drink at a sunken poolside bar. There are two five-star *Travel Holiday* award-winning restaurants, one doubling as a disco for human peacocking. There's the "Elephant Walk," a covey of specialty shops and boutiques. Rates are: $230-240 for terrace rooms, $345-360 for deluxe ocean-view rooms. Rates are higher for the special Regency floor. If you visit, valet parking is in front of the hotel, complimentary if you validate your ticket by dining at Spats or the Palm Court, or spend $25 in one of the shops. Or you can self-park around back.

Sheraton-Maui Hotel

The 505 rooms of the Sheraton Maui, 2605 Kaanapali Pkwy., Lahaina, HI 96761, tel. 661-0031, (800) 325-3535, are built around Kaanapali's most conspicuous natural phenomenon, Puu Kekaa, "Black Rock." Room rates are $129 in the Molokai wing, $170 for a standard, $300 for oceanfront, $25 extra person. The snorkeling around Black Rock is the best in the area. There are two pools, and the view from the upper-level **Sundowner Bar** is worth the price of a drink. A catamaran is available to guests, and you can rent snorkeling equipment at a poolside kiosk, but the prices are triple what you pay at a dive shop.

The Westin Maui

The newest in luxury hotels to spring up along Kaanapali, at 2365 Kaanapali Pkwy., Lahaina, HI 96761, tel. 667-2525, (800) 228-3000, is actually a phoenix, risen from the old Maui Surf Hotel. True to the second life of that mythical bird, it is a beauty. Westin is known for its fabulous entranceways, lobbies, and quiet nooks. A series of strolling paths takes you through resplendent manicured grounds that surround an extensive pool area. Waterfalls, water slides, and natural rock formations all blend to create civilized paradise. To the left of the main lobby is a collection of exclusive boutiques. The hotel's restaurant, **Cook's at the Beach,** is surprisingly reasonable (see "Food" below). Standard rooms begin at $199, $25 extra person, $500-1600 suites, and $395 for the Royal Beach Club.

Royal Lahaina Resort

Twenty-seven idyllic acres surround 542 luxurious rooms of the Royal Lahaina Resort, tel. 661-3611, (800) 447-6925, the largest complex in Kaanapali. Here the tropical landscaping leads directly to the sun-soaked beach. The Royal Lahaina, one of the first properties to be developed, is divided into cottages and towers, all of which have been recently renovated. Rates range from a standard room at $130 to a deluxe oceanfront at $235. Cottages rent $225-$290, suites $600-1500. There are no less than three restaurants, a nightly luau, and three swimming pools on the well-maintained grounds. It's also home to the **Royal Lahaina Tennis Ranch,** boasting 11 courts and a stadium along with special tennis packages for those inclined.

Maui Marriott

The fifth of the big five hotels on Kaanapali Beach is the Maui Marriott, 100 Nohea Kai Drive, Lahaina, HI 96761, tel. 667-1200, (800) 228-9290, or (800) 542-6821 in Hawaii. With over 700 rooms, two swimming pools, a beach recreation center, five tennis courts, two dozen shops, a half dozen restaurants and lounges, and indoor and outdoor parking, the Marriott is one of the largest properties on West Maui. Open to the beach and facing the setting sun, the hotel is graced with cooling breezes that waft across its manicured courtyard and through the open atriums of both its buildings. Indoors, the many flowers and potted plants bring the outdoors inside. On the premises are **Lokelani,** an excellent seafood restaurant, **Nikko Japanese Steak House,** one of the best spots for Japanese cuisine on the island, and **Banana Moon,** the only video disco on Maui and a favorite weekend spot for the young dancing crowd. The hospitable staff orchestrates the numerous daily handicraft and recreational activities. Room rates range from $185 for mountain view to $260 for deluxe ocean view, and $400 for suites. Special honeymoon, tennis, and family plans are available, as well as optional meal plans.

Kaanapali Beach Hotel

Not as luxurious as its famous neighbors, but an excellent hotel nonetheless, at 2525 Kaanapali Pkwy., tel. 661-0011, (800) 657-7700, for Kaanapali, this hotel is a bargain. Standard rooms range from $135 to $175 for an ocean view, with suites priced at $525. A distinctive whale-shaped pool and tennis privileges at the Royal Lahaina are some of the amenities. This is perhaps the most "Hawaiian" of the hotels in Kaanapali.

Condos

Generally less expensive than the hotels, condos begin at around $100 per night and offer full kitchens, some maid service, swimming pools, and often convenience stores and laundry facilities. Off-season rates and discounts for longer stays are usually offered. Combinations of the above are too numerous to mention, so it's best to ask all pertinent questions when booking. Not all condos accept credit cards, and a deposit is the norm when making reservations. The following should give you an idea of what to expect.

The Aston Kaanapali Shores

The green tranquility of this created oasis fronting Kaanapali Beach at 3445 Lower Honoapiilani Hwy., tel. 667-2211, (800) 922-7866, offers an unsurpassed view of sun-baked Lanai and Molokai just across the channel. You enter a spacious and airy open lobby, framing a living sculpture of palms and ferns. Water melts over a huge copper painting-sculpture of the moon.

The Aston Kaanapali Shores is an oasis of leisure.

The grounds are a trimmed garden in large proportions dappled with sunlight and flowers. Soak away your cares in two whirlpools, one tucked away in a quiet corner of the central garden area for midnight romance, the other near the pool. Shop at **Beachside Casuals,** a special children's boutique of hand-picked toys, clothing, and games (big people's clothes, too). You can enroll the little ones in **Camp Kaanapali,** a program for children ages 3-8, operated Mon.-Fri. 8 a.m.-2 p.m., $10 per child, plus $6 if lunch is included. Parents can indulge themselves at the **beauty salon,** or work off those rich meals at the **fitness center,** equipped with nautilus weights, a stairmaster, and lifecycle. Enjoy a romantic dinner at **The Beach Club,** a beautifully appointed restaurant serving delectables ranging from *pasta primavera* to the fresh catch-of-the-day. All units have been recently refurbished with new drapes, carpets, and furniture, and include gourmet kitchens, sweeping lanais, TV, and a/c. Prices range from an affordable studio at $129, to $280 for a two-bedroom oceanfront suite, or you can choose a simple hotel room at $109 that has a mini-kitchen equipped with a small fridge, microwave, coffeemaker, and a set of dishware for two. The Aston Kaanapali Shores offers great value for the money.

Mahana: The second that you walk into these reasonably priced condos and look through a large floor-to-ceiling window framing a swimming pool and the wide blue sea, your cares immediately begin to slip away. The condo sits on a point of beach at 110 Kaanapali Shore Pl., Lahaina, HI 96761, tel. 931-1400, (800) 922-7866, which allows all apartments to have an ocean view at no extra cost. Rates begin with studios at $105-160 to huge two-bedrooms (up to six people) for $240. Enjoy a complete kitchen plus pool, sauna, tennis, maid service, and a money-saving family plan.

Aston Kaanapali Villas: Enjoy the surroundings of 11 sculpted acres at this affordable condo at 2805 Honoapiilani Hwy., Lahaina, HI 96761, tel. 661-7791, (800) 922-7866. The extensive grounds of cool swaying palms harbor three pools, a jacuzzi, and expert tennis courts. Rates begin at $149 for a hotel room, studio suites $164-179, and $215 for one-bedroom with a/c, cable TV, small refrigerator, and coffee pot, plus maid service. This property, located at the far west end of the Kaanapali development, has an added bonus of peace and quiet along with the best of the Kaanapali beaches, although you remain just minutes from the action. You're just a few minutes' walk from Black Rock, a superb snorkeling area. The units are very large with spacious bedrooms; even a one-bedroom is capable of handling four people.

Across the street from the villas is the **Lahaina Health Club,** tel. 667-6684, a private club that is open to walk-in guests. There is a room full of excercise machines, free weights, bicycle machines, and floor mats; aerobic classes are also given. Rates range from a $10 one-day fee to $300 one-year membership.

Other accommodations in Kaanapali include **International Colony Club** on the *mauka* side of Route 30, tel. 661-4070, (800) 526-6284 during weekday business hours. It offers individual cottages: one bedroom at $95, two bedrooms at $110, and three bedrooms at $130, $10 extra person, four-day minimum. **Maui Eldorado,** tel. 661-0021, (800) 367-2967, is surrounded by the golf course, rates $124-214. **Kaanapali Plantation,** tel. 661-4446, offers accommodations from $85 with a $10 discount for 14 days or longer, plus maid service and most amenities. **Kaanapali Royal,** a golfer's dream right on the course, tel. 661-7133, (800) 367-5637, has rooms from $160 with substantial low-season and long-term discounts. Next to the Whalers Shopping Center is **The Whaler,** tel. 661-4861 or (800) 367-7052 nationwide. Rates range $160-525 for studio, one-, and two-bedroom units. **Kaanapali Alii,** tel. 667-1400, (800) 642-6284, has one- and two-bedroom suites $205-550.

FOOD

Every hotel in Kaanapali has at least one restaurant, with numerous others scattered throughout the area. Some of the most expensive and exquisite restaurants on Maui are found in these hotels, but surprisingly, at others you can dine very reasonably, even cheaply.

The Beach Club

Whether you're a guest or not, a quiet and lovely restaurant in which to dine is **The Beach Club** at the Aston Kaanapali Shores. One of Kaanapali's best-kept secrets, the restaurant is centered in the condo's garden area and opens directly onto the sea. Request a table on the terrace overlooking the pool for an especially romantic setting. The interior is classy, with comfortable chairs and tables topped with crisp starched linens. The restaurant changes throughout the day, a casual cafe in the morning, and a more formal candlelit room in the evening, but always the service is friendly. Breakfast, served 7-11:30 a.m., with early-bird specials until 9 a.m., can be *paniolo* French toast, scrambled eggs and bacon, or lox and bagels for $5.95, a variety of gourmet omelettes for $5.50, or a simple stack of pancakes and coffee for $4.95. Lunch, served 11:30 a.m.-3 p.m., offers roast beef, turkey, or tuna sandwiches with trimmings for $5.95, breast of chicken $6.95, a mahimahi burger for $8.95, or a seafood melt on an English muffin, topped with jack cheese and served with fries for $6.95. The evening dinner menu, served 5:30-9:30 p.m., whets your appetite with sautéed mushrooms for $5.95, or with Cajun *ahi* served with *wasabi* and *shoyu* for $9.95. The soup of the day is a reasonable $2.95 and the Caesar's salad for two is only $4.95, combined making an inexpensive and light meal. "Sunset specials" are a limited menu of mahimahi, sautéed or broiled with lemon and garlic butter; grilled breast of chicken; or barbecued baby back ribs, all priced under $10.95. Main entrees are chicken marsala at $13.95, grilled scallops at $16.95, or clams pesto with linguine for $15.95. A children's menu is also offered.

Nanatomi's

This Japanese restaurant is located upstairs in the clubhouse at the Royal Kaanapali Golf Course, tel. 667-7902. Every night a sushi chef from Japan entertains with his dexterous hands at the 15-seat sushi bar, followed by a karaoke sing-along until 1 a.m. Open for breakfast, lunch, and dinner featuring an early-bird breakfast special 7-8:30 a.m. for $1.99, or eggs Benedict, $5.75, or homemade buttermilk pancakes for $2.75. Lunch is 11 a.m.-3 p.m.—a wide selection of sandwiches and burgers under $6, Korean ribs, $5.75, or a chef salad for $5.75. The dinner menu has a wide variety of *don buri,* meaning everything from fish to pork served in a bowl of rice. A holdover from when Nanatomi's was a Mexican restaurant is their happy hour, featuring stiff margaritas. You can come here to drink Mexican style, lounge Hawaiian style, and eat Japanese style.

Luigi's

This is one of three locations for Luigi's, formerly Apple Annie's, located just off Honoapiilani Highway at the entrance to Kaanapali Resort. Pizza prices start at $7.99 for a regular cheese-only item to $29.99 for a large super combination pizza smothered with toppings, or you can nibble a salad for only $2.99. Pasta ranges from $8.99 for a marinara sauce, to $12.99 for bolognese. Full-course meals include scallops Luigi for $16.99, and steak Luigi for $17.99. This is a family-oriented restaurant. Don't expect food like mama used to make, but it's not bad for adopted Italians. For information and reservations call 661-3160.

Of special interest to those vacationing in condos who want to eat in but don't want to cook is **Chicken Express,** downstairs from Luigi's. They offer a takeout service for pizza, barbecued ribs, chicken, and sub sandwiches. Dinners are as little as $5.49 for three pieces of chicken, biscuits, potatoes, slaw, and salad, tel. 661-4500. You can also eat there or have them deliver—free from Kapalua to Puamana.

Cook's At The Beach

You'll be surprised to find how reasonable this open-air restaurant at the deluxe Westin Maui can be, especially their evening barbecue buffet. Regular menu selections include various seafood platters for under $17, and a selection of wok-prepared items for under $12.50. The all-you-can-eat prime rib buffet is the best deal at $19.75. The salad bar is all you can eat, and live music soothes as the sun dips into the sea. The restaurant opens at 6:30 a.m. with a breakfast buffet for $13.75, lunch from 10:30 a.m., and dinner 5-9 p.m. For information call 667-2525, free valet parking.

Royal Lahaina Resort

You have no less than three establishments from which to choose, plus a luau. Follow your nose nightly to the Luau Gardens, adults $48.96, children (under 12) $24.48, reservations needed, tel. 661-3611, where the biggest problem after the Polynesian Review is standing up after eating mountains of traditional food.

Moby Dick's is a seafood restaurant open for dinner only, tel. 661-3611. Entrees are priced at $16-27, or you can opt for an all-you-can-eat ticket for $18.95. **Royal Ocean Terrace,** tel. 661-3611, is open daily for breakfast, lunch, and dinner, offering a breakfast buffet and better-than-average salad bar. Sunday brunch 9 a.m.-2 p.m. is a winner. **Chopsticks** is a "dinner-hour only" restaurant that serves a variety of dishes from Asia in a style very similar to Chinese dim sum.

Swan Court

Save this one for a very special evening. You don't come here to eat, you come here to dine, peasant! Anyone who has been enraptured by those old movies where couples regally glide down a central staircase to make their grand entrance will have his or her fantasies come true. Although expensive, you get your money's worth with attention to detail; prosciutto is served with papaya, ginger butter with the fresh catch-of-the-day, and pineapple chutney with the oysters. The wine list is a connoisseur's delight. The Swan Court offers a sumptuous breakfast/brunch buffet daily from 6:30 a.m., $13.95 per person, and worth the price for the view alone. Located in the Hyatt Regency, daily breakfast and dinner, tel. 661-1234.

Spats II is also at the Hyatt, tel. 661-1234, dinner only. They specialize in Italian food, with the average entree around $18. At night the place becomes a disco, and fancy duds are in order. **Lahaina Provision Co.** could only survive with a name like that because it's at the Hyatt. Regular broiled fare, but you get a complimentary bowl of ice cream and are free to go hog-wild with chocolate toppings at their famous chocoholic bar. Guaranteed to make you repent all your sins!

Discovery Room

Located at the Sheraton, tel. 661-0031, open daily for breakfast and dinner. Entrees include island fish $26-31, chicken Kaanapali, $27, and noisettes of lamb, $29.95. Entertainment is offered at dinner. The **Aloha Luau** uncovers its *imu* daily at 5:30 p.m. beachside at the Sheraton, adults $36, children $19. The luau features Chief Faa, a fire/knife dancer, rum punch, Hawaiian arts and games, and a Polynesian review. For reservations call 667-9564.

Lokelani

At the Maui Marriott, tel. 667-1200, dinner only, from 6 p.m., full seafood dinners such as sautéed catch-of-the-day are served with all trimmings from $21. Also there is **Nikko's Japanese Steak House,** tel. 667-1200, dinner from 6 p.m. No cheap imports here; prices are high, but the Japanese chef works right at your table slicing meats and vegetables quicker than you can say "samurai." An expensive but fun meal.

Kaanapali Beach Hotel Restaurants

The hotel might be fancy but the restaurants are down-to-earth. Try the Tiki Terrace restaurant for meat, poultry, and seafood, or the Koffee Shop for their great-priced breakfast, lunch, and dinner buffets. Call 661-0011.

Whaler's Village Mall

This shopping mall has a half dozen or so dining establishments. You can find everything from pizza and frozen yogurt to lobster tails. Prices range from bargain to moderate.

An up-and-comer is **Leilani's,** tel. 661-4495, where the downstairs Beachside Grill is open 11:30 a.m.-11 p.m., and the upstairs fine-dining section is open for dinner 5-10:30 p.m. A daily dinner special is featured 5-6:30 p.m. The Beachside Grill offers plate lunches of Azeka's famous barbecued ribs, *paniolo* steak, or teriyaki chicken all priced at $9.95, along with appetizers like sashimi at a daily quote, and creamy seafood chowder for $2.95. Their burgers range $5.95-7.95. Dinner from the broiler can be fresh fish of the day, Cajun style, filet mignon for $19.95, or pastas for $15.95, or the less expensive spinach, mushroom, and cheese raviolis for $9.95. A children's menu helps keep prices down, and cocktails are served until 1 a.m.

El Crab Catcher, tel. 661-4423, open daily 8:30-10:30 a.m. for breakfast, 11:30 a.m.-3 p.m. for lunch, 5:30-10 p.m. for dinner, and happy hour twice daily 3-5 p.m. and again at 10 p.m., is a well-established restaurant featuring seafood, with a variety of crab dishes, steaks, and chops. They have a sunken bar, music nightly, and a swimming pool with the beach only a stride or two away. Entrees at the Crab Catcher range from approximately $19.95 for the fresh fish of the day to $28.95 for their New York steak and lobster, with a filet mignon and king crab going for $29.95. Many of their dishes are served in wicker baskets especially at the *pu pu* bar at poolside, which begins serving dinner from 3 p.m.

The **Rusty Harpoon,** previously a "do-it-yourself" broiler, has remodeled and changed its image. They offer a completely new menu and pleasing atmosphere. They also have a bar that claims to serve the best daiquiris on Maui, along with offering two "happy hours": 2-6 p.m. and again from 10:30 p.m. until closing. Breakfast served 8-10:45 a.m. gets you started for the day with a three-egg-build-your-own omelette for $7.50, a homestyle breakfast with potatoes, eggs, and sausage links for $6.95, continental breakfast at $7.50, and a Belgian waffle bar with your choice of various fruit toppings and garnishes for $7.50. Lunch from 11:30 a.m. to 3 p.m., is an extensive menu starting with appetizers like a starter salad for $3.75, bucket of clams for $9.25, and shrimp cocktail for $8.95. Sandwiches and burgers are priced from $7.50 to about $9.00, or choose a seafood salad with cheddar on a croissant for $8.75. Dinner 5-10 p.m. offers entrees priced $15.95-21.95 that include seafood sautéed in Madeira, chicken Marsala, and stir-fried beef. To save money The Rusty Harpoon has an early-bird special 5-6 p.m., with most dishes priced at $10.95.

Chico's Cantina, tel. 667-2777, where you will be greeted by an old "Woody" station wagon at the door, has a special happy hour 3-7 p.m., when deluxe nachos, usually $5.95, are half price, and all other menu items are $1 off with draft beer at only $1 and mixed drinks only $2. "Cinco de Chico's" is a special offered the fifth of every month, when you get "happy hour" prices all day long. Chico's offers a pleasant atmosphere in a cool stucco setting with plenty of cooling breezes to counterbalance the fiery-hot dishes. Chico's is popular with the young crowd, who tend to gather late at night (taco bar goes until 11 p.m.). Stop in for reasonably priced, south-of-the-border food.

The **Beach Barbecue** is a fast food restaurant offering hotdogs, hamburgers, and salads, with everything under $5.95.

Yami Yogurt sells wholesome, well-made sandwiches for $3 and under. Salads, too, and yogurt, of course. Seating outside, tel. 661-8843.

ENTERTAINMENT

If you're out for a night of fun and frivolity, Kaanapali will keep you hopping. The dinner shows accompanying the luau at the Hyatt Regency feature pure Island entertainment. "Drums of the Pacific" is a musical extravaganza that you would expect from the Hyatt. There are torch-lit processions and excitingly choreographed production numbers, with all the hula-skirted *wahines* and *malo*-clad *kanes* that you could imagine. Flames add drama to the setting and the grand finale is a fire dance. At both shows you're dined and entertained by mid-evening.

Those with dancing feet can boogie the night away at the Hyatt's **Spats II.** There is a dress code and plenty of room for those "big dippers" on this very large dance floor. Practice your waltzes for the outdoor **Pavilion Courtyard** at the Hyatt.

The **Crab Catcher,** at Whaler's Village offers nightly entertainment, mostly soft Island tunes to accompany your dinner.

SHOPPING

Kaanapali provides a varied shopping scene: the **Whaler's Village Mall,** which is affordable; the **Maui Marriott** for some distinctive purchases; and the **Hyatt Regency** and **Westin Maui,** where most people get financial jitters even window-shopping.

Whaler's Village Shopping Mall And Museum

This **whaling museum** has a few outside displays but most items are in the enclosed section on the top floor of the mall (free). The compact display area is full of whaling history, photographs, drawings, artifacts from whaling ships, a reconstructed section of a ship, and many informative descriptions and stories about the whaling industry, whaling life, and the whalers themselves. Also, every Saturday 9-11:30 a.m. there is a sand sculpture demonstration at the mall.

You can easily find anything at this mall that you might need. Some of the shops are: **Wyland Galleries,** (see "Shopping" under "Lahaina" for details), for fantastic above-below the waves sculpture and painting; **Whaler's Fine Wine and Spirits,** a full-service bottle shop; **Kula Bay,** for upscale tropical clothing; the **Maui Clothing Company** for more of the same; **Outta the Blue,** a very wild art and design shop with distinctive dresses, handbags, and T-shirts; **Canoe Clothing Co.** for a selection of fine men's clothing specially designed for the tropics; the **Village Slipper and Sandal Shop** offering everything from flip-flops to dancing shoes; the exclusive **Louis Vuitton Shop** for designer luggage; **Dolphin Gallery,** with beautiful creations in glass, sculptures, paintings, and jewelry; **Lahaina Scrimshaw Factory,** tel. 661-4034, for fine scrimshaw pieces and other art objects ranging from affordable to expensive; **Blue Ginger Designs,** for women's and children's resortwear and alohawear; **Lahaina Galleries,** featuring paintings and sculptures of animals; **Endangered Species Store** where you are greeted by a stuffed python and proceeds go to help endangered species; **Jessica's Gems,** featuring the work of designer David Welty, along with coral jewelry and black Tahitian pearl rings; **Paradise Clothing,** for inexpensive alohawear and beachwear.

Selections are wide and varied at **Waldenbooks** on the lower level of the mall, tel. 661-8638, open daily 9:30 a.m.-9:30 p.m. The bookstore has it all, from light mysteries for beach reading to travel books to guide you happily around the island. **The Eyecatcher** will take care of your eyes with shades from $150 Revos to $5 cheapies. There are many other shops tucked away here and there. They come and go with regularity.

A fascinating new shop is **Lahaina Printsellers and Engravings,** (see "Shopping" under "Lahaina") tel. 667-7617, open daily 8:30 a.m.-10:30 p.m. The shop features original engravings, drawings, maps, charts, and naturalist sketches ranging in age from 150 to 400 years, each with an authenticity label. The collection comes from all over the world, but the Hawaiiana collection is amazing in its depth, with many works featuring a nautical theme; reminiscent of the amazing explorers who opened the Pacific. The Lahaina Printsellers, although new as a store, have been collecting for over 15 years, and are the largest purveyor of material relating to Captain Cook in the entire Pacific Basin. Prices range from $25 for the smallest antique print up to $15,000 for rare museum-quality work.

Note: The Whaler's Village also has plenty of fast-food shops and restaurants. Please see "Food" this section for details.

The Hyatt Regency Mall

Off the main lobby and surrounding the gardens are a number of exclusive shops. They're high-priced, but their offerings are first class. Call 667-7421 and ask for the store of your choice. **Elephant Walk** specializes in primitive art such as tribal African masks and carved wooden statues. **Sandal Tree** has footwear for men and women with the emphasis on sandals. **Mark Christopher** is a chain store selling jewelry, glassware, fabrics, and beachwear.

Maui Marriott Mall

The main store here is **Liberty House,** tel. 667-6142, with the emphasis on clothing. The **Maui Sun and Surf,** tel. 667-9302, is a well-stocked dive and swimwear store where you'll find everything from visors to top-notch snorkeling equipment; **Friendship Store's** art objects, clothing, silks, and goods are all from the Republic of China. There are also women's stores and jewelry shops.

Westin Maui Mall

Stroll the series of exclusive boutiques just left of the main lobby. Fine women's apparel is available at **Collections,** or you can purchase a superb diamond at **Edward Thomas Jewels.**

Beachside Casuals

You'll find a specialized boutique geared toward children located at the Kaanapali Shore. It's small, but jammed like a 12-year-old's closet. They feature handpicked fashions, resortwear, toys, swimsuits, books, mementos, and even snorkel gear. Big people can choose from a few racks, rent a video, or have those special photos developed in 24 hours. Open daily 9 a.m.-9 p.m.

SERVICES AND INFORMATION

Banks

There are no banks in Kaanapali; the closest are in Lahaina. Most larger hotels can help with some banking needs, especially with the purchasing or cashing of traveler's checks.

Medical

Dr. Ben Azman maintains an office at the Whaler's Village Mall, tel. 667-9721, or after hours tel. 244-3728.

Camera Needs

Shops are: **Fox Photo** in the Whaler's Village Mall, or **Island Camera and Gift** at the Sheraton and Royal Lahaina hotels.

Laundromat

The Washerette Clinic is located in the Sheraton.

Information

For a complete source of information on all aspects of the Kaanapali area, contact Kaanapali Beach Operators Association, P.O. Box 616, Kaanapali, HI 96761, tel. 661-3271.

HONOKOWAI AND KAHANA

You head for Honokowai and Kahana if you want to enjoy Maui's west coast and not spend a bundle of money. They're not quite as pretty as Kaanapali or Kapalua, but proportionate to the money you'll save, you come out ahead. To get there, travel along the Honoapiilani Highway, take Lower Honoapiilani Highway through Honokowai, and continue on it to Kahana.

Beaches

Honokowai Beach Park is right in Honokowai just across from the Food Pantry. Here you have a large lawn with palm trees and picnic tables, but a small beach. The water is shallow and tame—good for tots. The swimming is not as nice as at Kaanapali, but take a dip after shopping. Snorkeling is fair, and you can get through a break in the reef at the west end. **Kahana Beach** is near the Kahana Beach Resort; park across the street. Nothing spectacular, but the protected small beach is good for tots. There's a great view of Molokai and the beach is never crowded.

ACCOMMODATIONS

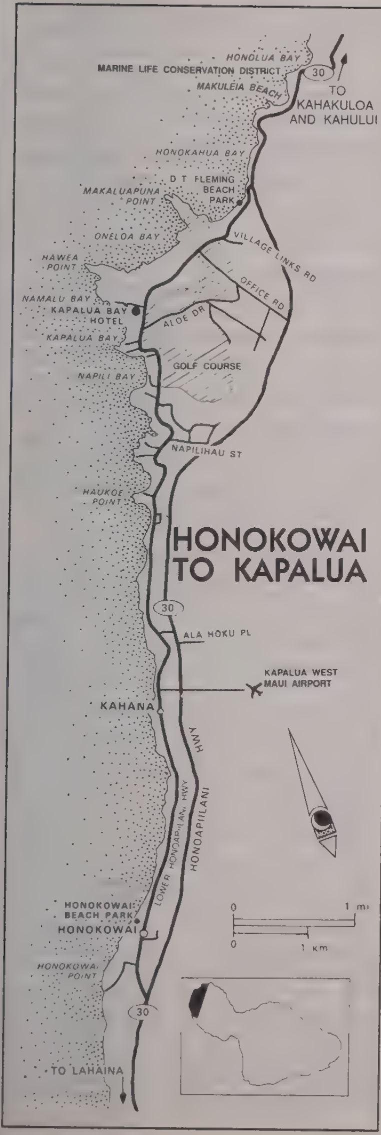
At last count there were well over three dozen condos and apartment complexes in the three miles encompassing Honokowai and Kahana. There are plenty of private homes out here as well, which gives you a good cross-section of Hawaiian society. A multimillion-dollar spread may occupy a beach, while out in the bay is a local fisherman with his beat-up old boat trying to make a few bucks for the day. Many of the condos built out here were controversial. Locals refused to work on some because they were on holy ground, and a few actually experienced bad luck jinxes as they were being built. The smarter owners called in *kahuna* to bless the ground and the disturbances ceased.

Paki Maui Resort

Situated between Kaanapali and Kapalua at 3615 Lower Honoapiilani Hwy., Lahaina, HI 96761, tel. 669-8235, (800) 535-0085 Mainland, (800) 219-9700 Hawaii, this excellent-value condo presents airy and bright rooms with sweeping panoramas of the Lahaina Roads. Well-appointed studios begin at $109, to $160 for a two-bedroom apartment for up to six people, additional guests $10. Amenities include maid service, a/c, cable TV, complete kitchens, pool with spa, and coin laundry facilities. Every unit has a private lanai overlooking a gem of a courtyard or the ocean. You can save money by getting a garden-view studio without sacrificing that delightful feeling that you are in the tropics. Although the Paki Maui is in town, it feels secluded the moment you walk onto this property, which forms a little oasis of tranquility. There is no sand beach fronting the condo, but the snorkeling along the reef is excellent.

Sands Of Kahana

Your pleasure begins when you spot the distinctive blue tile roofs of this gracious complex, which forms a central courtyard area at 4299 Honoapiilani Hwy., Lahaina, HI 96761, tel. 669-0400, (800) 367-6046 Mainland, (800) 663-1118 Canada. The condo boasts a tennis and pro shop and the poolside **Kahana Terrace Restaurant and Lounge.** The sandy-bottomed beach fronting the property is very safe and perfect for swimming and sunbathing. The Sands of Kahana gives you extraordinarily large units for the money, and to sweeten the pot, they're beautiful


HONOKOWAI TO KAPALUA
HONOLUA BAY
MARINE LIFE CONSERVATION DISTRICT
30
MAKULEIA BEACH
TO KAHAKULOA AND KAHULUI
HONOKAHUA BAY
D T FLEMING BEACH PARK
MAKALUAPUNA POINT
ONELOA BAY
VILLAGE LINKS RD
HAWEA POINT
OFFICE RD
NAMALU BAY
KAPALUA BAY HOTEL
ALOE DR
KAPALUA BAY
GOLF COURSE
NAPILI BAY
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HONOKOWAI BEACH PARK
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HONOKOWAI POINT
30
TO LAHAINA

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and well appointed, mostly in earth tones and colors of the Islands. One-bedroom units from $189, two-bedroom units from $245, and three-bedroom units from $310 are massive with two lanais, two baths with a tub built for two, walk-in closets, and great ocean views. Each unit offers a gourmet kitchen, cable TV (free HBO), daily maid service, and washer/dryer units. The property, with pool, three tennis courts, putting green, and spa, exudes a sense of peace and quiet, and although there are plenty of guests, you never feel crowded. This is where you come when you want to get away from it all, but still be within reach of the *action.*

Kahana Villa

Across the street from the Sands of Kahana, at 4242 Lower Honoapiilani Hwy., tel. 669-5613, or (800) 535-0085, this modern, five-story condo steps up the hillside and looks out over the channel to Lanai and Molokai. Pleasantly and casually attractive with contemporary designs and Hawaiian artwork, each of the large units features a complete kitchen, color TV and video equipment, washer/dryer, and daily maid service. On the property are a pool, jacuzzi, barbecue grills, tennis and volleyball courts, an activities desk, and a sundries store. A complimentary continental breakfast of juice, coffee, and homemade pastries is served daily 8-9 a.m. at the front desk. An added special feature is highly acclaimed Erik's Seafood Grotto, privately operated but located on the property. High-season rates start at $125 for a one-bedroom garden-view unit to $205 for a deluxe ocean-view two-bedroom unit.

Honokawai Palms

At 3666 Lower Honoapiilani Hwy., Lahaina, HI 96761, tel. 669-6130 or (800) 669-6284, this condo is an old standby for budget travelers. A basic two-story cinder block affair, it was originally used as housing for workers constructing the Sheraton down the road. The manager's office is near the pool. Amenities include ping pong, barbecue grills, book exchange, and color TVs. The Palms is older, but not run-down, no tinsel and glitter, but neat and clean. A coin laundry is on the premises. Fully furnished with kitchen, full bath, and queen-size hide-a-bed. All units are recently upgraded with new carpets, drapes, bedspreads, and ceiling fans. Forget about the ocean-view rooms. They don't have a great view anyway. Save money by taking the standard rooms. You can get a one-bedroom ocean-view unit with lanai for $65 or without ocean view, $60, two-bedroom with lanai but no view, $65, each additional person after two, $6. There are weekly and monthly discounts, $200 deposit required, no credit cards accepted, three-night minimum; maid service is extra. This condo is clean and adequate.

Hale Maui Apartment Hotel

Located in Mahinahina just a few minutes from Honokowai, this very reasonably priced apartment hotel at P.O. Box 516 Lahaina, Maui, 96767, tel. 669-6312, owned and operated by Hans Zimmerman, offers one-bedroom apartments that can accommodate up to five people. All have a full kitchen, private lanai, color TV, and limited maid service, with washers and dryers and barbecue grills available to guests. Rates are $65-85, extra person $8, weekly and monthly discount rates available. All units are bright, tasteful, and clean. The Hale Maui is an excellent choice for budget travelers who would rather spend money on having fun than on a luxurious hotel room.

Hale Ono Loa

Hale Ono Loa has peak- and low-season rates with about a $10 or $20 difference. Low-season one-bedroom, one to two days, garden-view is $115, ocean-view $125, with prices rising as you ascend floors, reduction for longer stays. Offers stay, fly, and drive packages at varying rates; call Real Hawaii Condo vacations at (800) 367-5108. At 3823 Lower Honoapiilani Hwy., Lahaina, HI 96761, tel. 669-6362. Complete kitchens, partial maid service, pool.

Valley Isle

The Valley Isle is located at 4327 Honoapiilani Hwy., Lahaina, HI 96761, tel. (800) 367-6092 Mainland, on Maui 669-4777. Rooms $128-189 for one to three days (rates go down substantially for longer stays), plus restaurant, cocktails, pool, shop, and weekly maid service.

Noelani

This AAA-approved condo located at 4095 Lower Honoapiilani Hwy., tel. (800) 367-6030, on Maui tel. 669-8374, rents studios from $77, one-bedrooms for $97, two- and three-bedrooms for $140 and $170; 10% monthly discount. All units are oceanfront, with fully equipped kitchens, color TVs, VCRs (free video library), washer/dryer units, and maid service. On the grounds are two pools and a barbecue area. You're welcomed on the first morning with a complimentary continental breakfast served poolside, where you are given an island orientation by the concierge.

Kahana Sunset

Set alone on a small protected bay, the finely sculpted gardens and trellised lanais set off these attractive and privately owned condo units. All units have full kitchens, color televisions, and daily maid service. There is a three-night minimum. Rates for two people are $135 for a one-bedroom unit, and two bedrooms run $165-215. A 10% monthly discount is given; no credit cards are accepted. Write P.O. Box 10219, Lahaina, Maui, HI 96761, or call (800) 367-8047, or 669-8011 on Maui.

Kahana Falls Condo Hotel

You'll know immediately that the Kahana Falls, the area's most recent arrival, should have worn sunblock when you see the "sunburned pink" exterior of this upscale condo located at 4260 L. Honoapiilani Hwy., Lahaina, HI 96761, tel. 669-1050, (800) 635-MAUI. Otherwise resplendently appointed, the Kahana Falls has a central courtyard with cascading falls, tropical landscaping, swimming pool, kiddie's pool, koi pond, sand-bottomed whirlpool spa, and a fitness center. Rates are one bedroom $160, up to four persons; two bedrooms, two baths $200 up to six people (complimentary manager's mai tai party). Units have remote control color TV, full kitchens complete with microwaves, dishwasher, self-cleaning range, a/c, ceiling fans, service bar, spacious double sink bathrooms with whirlpool tubs, and washers and dryers. The white-on-pink rooms are beautifully accented with marble-topped counters and tables, high-backed chairs, and twill wool carpets. A private lanai overlooks the grounds. The master bedroom has its own TV, wet bar, and microwave. The Kahana Falls offers excellent value for the money.

FOOD AND ENTERTAINMENT

Roy's Kahana Bar and Grill

Finally McDonald's has a culinary purpose—to landmark Roy's Kahana Bar and Grill, located at the new Kahana Gateway Mall, 4405 Honoapiilani Hwy., Kahana, tel. 669-6999, open daily for dinner 5:30-9:30 p.m., where Roy Yamaguchi, the restaurant's founder and inspirational chef, and David Abella, the executive chef, work kitchen magic preparing the best in Pacific Rim cuisine. Roy has a penchant for locating his restaurants in pragmatic shopping malls; since the original Roy's in Honolulu, established in 1988, is in a corporate plaza as well. At Roy's Kahana, the surroundings are strictly casual, like a very upscale cafeteria. The enormous room, reverberating with the clatter of plates and the low hum of dinner conversations, has 40-foot vaulted ceilings, a huge copper-clad preparation area, heavy koa tables and booths, track lighting, and windows all around. Roy's philosophy is to serve truly superb dishes post haste, but impeccably, focusing on the *food* as the dining experience, not the surroundings. Start your culinary extravaganza with dim sum and appetizers like potstickers in a lobster Thai peanut sauce for $5.75; wood roasted Sichuan baby back pork ribs for $6.95, lobster bisque with crunchy croutons for $6.50; or treat yourself to *penne* pasta with grilled shrimp, or pesto and tomato sauce for $8.95. There's also individual *imu* pizzas, and fresh basil pizzas for only $5.95, or Roy's Thai-style chicken pizza for $6.95. Fresh salads include garden fresh greens with vinaigrette for only $4.25, grilled eggplant with Big Island goat cheese for $6.25, or the savory fresh mahimahi with cilantro vinaigrette for $7.95. Move on to the entrees like hibachi-style chicken at $12.95, bistro-style filet mignon $17.95, *imu*-roasted pork with island-style ginger and applesauce for $17.50, or seared Tex-Mex grilled marlin with smoked scallops and risotto for $21.95. Desserts by pastry chef Casey A. Logsdon feature the chocolate macadamia tart for $5.50 or a fluffy dark chocolate soufflé at $5.95 (allow 20 minutes to prepare). The full bar serves beer, mixed drinks, and personally selected wine by the bottle or glass. Eating at Roy's "elegant cafeteria" is no place to linger over a romantic cocktail. It's more like sipping the world's finest champagne from a beer mug. But the best by any other name is still the best!

Nicolina

Nicole Yamaguchi has a restaurant named in her honor, just next door to her dad's place at the Kahana Gateway, open daily from 5:30 p.m., tel. 669-5000. Under the skilled hand of executive chef Jacqueline Lau, imported from Roy's original resaurant on Oahu, the restaurant features Euro-Asian cuisine heavily spiced with California and Southwestern dishes. For example, try one of Jackie's gourmet pizza-like flatbreads covered in red onions, tomatos, and pesto; or Cajun shrimp and handmade sausage for under $6. Appetizers can be pan-fried calamari with anchovy mayonnaise, or seared goat cheese and eggplant with cilantro pesto and red pepper vinaigrette for under $6. Entrees are delicious and fascinating, offerings like smoked and peppered duck with ginger sweet potatoes at $11.95, or Yankee pot roast with mashed potatoes and garlic spinach for only $11.95. If dad's place is filled up, you'll love Nicolina's, a "Sichuan-spiced taco chip off the old block."

China Boat

Since its opening, the China Boat seafood restaurant at 4474 Lower Honoapiilani Hwy. in Kahana, tel. 669-5089, is open daily for lunch 11:30 a.m.-2 p.m., dinner 5-10 p.m., karaoke every Friday and Saturday 10 p.m.-1:30 a.m., has been gaining respect from locals and visitors alike. It's tastefully decorated, almost elegant with its highly polished, black lacquer furniture, white linens, and island inspired prints. Reasonably priced with lunch specials at $5.95 and early-bird specials at $8.95, the large *MSG-free* menu offers chicken and garlic sauce for $10.95, beef with broccoli for $9.50, and shrimp with lobster sauce at $12.95. Hearty appetites will appreciate the China Boat special with lobster meat, chicken white meat and scallops, sautéed with kung pao sauce for $21.95. With a typically large Chinese menu offering seafood, beef, chicken, vegetables, pork, and noodles, all can be satisfied at a reasonable price.

Dollie's

Located at 4310 Honoapiilani Hwy. in the Kahana Manor Shops, tel. 669-0266, open daily 10 a.m.- midnight, happy hour 4-6 p.m., Sunday brunch 8 a.m.-1 p.m., Dollie's features wide-screen TVs for sporting events, cappuccino, delivery service in the immediate area, and weekend entertainment. The good food and fair prices on Dollie's menu feature 20 sandwiches from which to choose, all priced around $6.50, plates of lasagna or chicken marinara for $6.95, pizza by the tray or slice, and plenty of finger foods. The sandwiches and other entrees are good, but the pizza is the best. The bar has a wide selection of domestic and imported beers, wines, and a daily exotic drink special. Dollies, one of the few eateries in the area, is usually a laid-back pub/pizzeria but can get hopping on the weekend and is perhaps the most happening place for late night get-togethers in Kahana.

Erik's Seafood Grotto

At 4242 Lower Honoapiilani Hwy., second floor of Kahana Villa, tel. 669-4806. Open daily for dinner 5-10 p.m. Early-bird special is 5-6 p.m., $11.95; menu changes daily. Dinners include chowder, bread basket, and potato or rice. Most dinners run $16-19 with a good selection of appetizers. Erik's is known to have *the* best selection of fresh fish on Maui. This is a quality restaurant with fair prices.

Kahana Keyes

Located at the Valley Isle Resort, tel. 669-8071. Dinner only. Music 7:30 p.m.-12:30 a.m. seven nights a week. Early-bird specials 5-7 p.m. include whole lobster and prime rib, $13.95; steak and crab, $11.95; prime rib, $9.95; or mahimahi for $9.95. They're well known for their salad bar and fresh fish. The Kahana Keyes Restaurant is the only show in town around here, and luckily it ain't bad! Local bands perform all types of music from rock to Hawaiian, and the intimate dance floor is hardly ever crowded.

Lin's Kitchenette

At Da Rose mall, 3481 L. Honoapiilani Hwy., tel. 669-5725, open daily until 4 p.m., offers takeout or delivery service along with a few red picnic tables out front where you can eat. They prepare plate lunches and simple Chinese food. Prices are $4.95 two items and $6.95 four items that can be pork, chicken, or fish plus steamed or fried rice or noodles. They also have containers of beef, pork, or chicken for takeout, $5.95. Lin's is small, simple, clean, and adequate.

Pizza Hut

Located at 5-A Rent a Space at 3600 L. Honoapiilani Hwy., tel. 669-6996, open Sun.-Thurs. 11 a.m.-11 p.m., weekends until midnight, this standard pizzeria offers carry-out and delivery pizza.

SHOPPING AND SERVICES

Honokowai Food Pantry

The only real place west of Lahaina to shop for groceries and sundries is the Food Pantry located at 3636 L. Honoapiilani Hwy., tel. 669-6208, open daily 6:30 a.m.-11 p.m. The prices are just about right at this supermarket. Condo convenience stores in the area are good in a pinch but charge way too much. Stock up here; it's worth the drive.

The **Honokowai P.O.** is at the Honokowai Food Pantry. Never busy, this full-service post office accepts packages.

Convenience Stores

The Valley Isle Resort has the **Kahana Pantry,** a mini-mart and grocery store selling everything from beer to sunglasses. **The Villa** has almost the same items plus fresh fruits and vegetables. The **ABC Store,** in Honokowai, hours 6:30 a.m.-11 p.m., tel. 669-0271, is a mini-market selling everything from resortwear to wine.

5-A Rent A Space Mall

A new mall has opened in Honokowai called 5-A Rent a Space, at 3600 L. Honoapiilani Highway. Here you'll find **Posters Maui**, open daily 9 a.m.-8 p.m., tel. 669-5404, where you can get a vibrant visual memento of Maui, framed and ready for your wall back home. Well-known island artists include Robert Lynn Nelson, Anthony Casay, Peggy Hopper, Diana Hanson Young, Guy Buffet, and photographer Robert Talbot. An upcoming new artist featured by Posters Maui is Richard Fields, who creates poster-paintings in the realistic-fantastic mode, like *Haleakala Sunrise*. Posters Maui claims the highest quality posters and lowest prices on the island with prices ranging $5-50. They do custom framing, along with packaging and shipping.

If you're staying at one of the condos in the area, **Kelly's Video,** tel. 669-6004, can provide the evening's entertainment. Also in the small mall is **Rio de Janiero Beauty Shop,** tel. 669-0274, a full-service beauty salon where the entire family is welcome (walk-ins okay).

Maui Mountain Bike Adventures, tel. 669-1169, open weekdays 8 a.m.-6 p.m., weekends 10 a.m.-3 p.m., rents bicycles and operates tours of West Maui and Hana, and will custom-tailor any tour to meet your needs, including free pick-up and delivery. Rental rates are $19 per day, $15 per day three days or more, $79 weekly, including lock, helmet, and free water bottle.

Kahana Manor Shops

Aside from **Dollies** (see above), there is the **Two Doors Down** convenience store for food items, wine, spirits, and sundries, a **Videoland,** a one-hour photo shop, and **5th Ave. Mile,** a women's clothing store that also rents snorkel gear and boogie boards.

Da Rose Mall

Look for this tiny mall located at the south end of town at 3481 Lower Honoapiilani Hwy., where you'll find **A & B Rentals and Sportswear,** tel. 669-0027, open daily 9 a.m.-5 p.m., specializing in mopeds, bicycles, snorkel gear, boogie boards, and surfboards. Prices are: mopeds $10 for two hours or $125 per week; bicycles $10 for 24 hours, $50 per week; snorkeling gear, $2.50 per day and $10 per week. Boogie boards, surfboards, and even fishing poles are rented by the day or week. The sportswear includes lycra mini dresses, tie-dyed dresses, T-shirts, and men's printed shirts. In front is **Lin's Kitchenette** (see "Food" above); **One Hour Wiki Wiki Photo,** whose name says it all; the **Honokowai Nut Shop,** selling gifts and souvenirs; and **The Ebb Tide Gallery,** with distinctive hand-painted T-shirts.

Next door is **Leola's Family Funwear,** where you'll find inexpensive beach towels, cover-ups, and T-shirts. In the same building is the **Lahaina Gift and Shell Shop,** loaded with hanging shell baskets, coconut bird feeders, backscratchers, and nifty tourist junk.

Kahana Gateway Shopping Center

At this newest shopping addition to the Kahana area, easily spotted along Rt. 30 by **McDonald's** golden arches, you'll find a **Shell gas station,** a convenience **grocery store,** a **laundromat,** and **beauty shop.** However, the premier stop is **Roy's Restaurant** (see "Food" preceding), one of the finest gourmet restaurants on Maui, and **Nicolina's** next door, a more moderate restaurant operated by Roy's. Also at the center is the **Maui Dive Shop,** tel. 669-3800, a full-service water activities store where you can rent snorkel equipment, scuba gear, and beach accessories. More shops include **Posters Unlimited,** a **Bank of Hawaii,** and **Polynesian's Children's Shop.** Next door is the **Maui Ski Company,** offering fine beachwear, sunglasses, sweatshirts, and alohawear, and **O'Rourke's Tourist Trap,** for a $.99 beach mat, artificial lei, or postcards. If you just can't live without a toggle bolt or tile grout, there's the **Kahana Do-it-yourself Hardware Center.** Out front giving McDonald's some competition is **Bob's Big Boy.**

KAPALUA AND NAPILI~THE WEST END

Kapalua sits like a crown atop Maui's head. One of the newest areas on Maui to be developed, it's been nicely done. Out here is the **Kapalua Bay Resort,** golf, horseback riding, and terrific beaches.

BEACHES AND SPORTS

Some of the very best beaches that Maui has to offer are clustered in this area. The following listing proceeds from south to north.

Napili Bay

There are rights of way to this perfect, but condo-lined, beach. Look for beach access signs along Napili Place near the Napili Shores, Napili Surf Beach Resort, and on Hui Drive near the Napili Sunset and Napili Bay condos. They're difficult to spot, but once on the beach there's better-than-average swimming, snorkeling, and a good place for beginning surfers.

Kapalua Beach

Along Lower Honoapiilani Highway look for access just past the Napili Kai Beach Club. Park in the public lot and follow the path through the tunnel to the beach. It's another beautiful crescent beach that's popular, though usually not overcrowded. The well-formed reef has plenty of fish for snorkeling. Also here are restrooms, showers, and beach concessions.

D.T. Fleming Beach Park

One of Maui's best. Clearly marked just past mile-marker 31 on Lower Honoapiilani Highway. Here you'll find parking, showers, barbecue grills, and excellent swimming except in winter, when there's a pounding surf. Fair snorkeling and good surfing.

Oneloa Beach

Located a short mile before Fleming's, Oneloa is a small sandy beach down a steep path. Those who brave it can camp without a hassle from the officials.

Mokuleia Beach

Also known as "Slaughterhouse." You can spot it because the R.V. Deli, a lunch wagon, is usually parked here, about 200-300 yards after mile-marker 32. This beach has great bodysurfing, but terribly dangerous currents in the winter when the surf is rough. Be careful. Follow the trail to the left for the beach. The path straight ahead takes you to a rocky lava flow. This entire area, plus all of adjacent Honolua Bay, is a Marinelife Conservation District and the underwater life is fabulous.

Honolua Bay

Just past Mokuleia Bay heading north, look for a dirt road, then park. Some can try the road, but it's very rugged. The bay is good for swimming, snorkeling, and especially surfing. Many people stay the night without much problem.

Sports

The following are offered in the Kapalua area: **Kapalua Bay Golf Club,** Bay Course, par 72, $75 greens fee and a mandatory $15 cart; Village Course, par 71, $75 fee and a $15 cart.

RAINBOW
RANCH
RIDING STABLES

Tennis is found at the Napili Kai Beach Club, $9 guests; Kapalua Bay Hotel **Tennis Garden,** free to guests, $4 others, dress code, tel. 669-5677. There's **horseback riding** at the Rainbow Ranch; see "Sports" in the main Introduction for details.

ACCOMMODATIONS

Napili, just south of Kapalua Bay, sports a string of condos and a hotel or two. Almost all front the beach, which is hardly ever crowded in this still largely underdeveloped area of Maui.

Napili Point Condominium

Napili Point is one of the most beautifully situated complexes on Maui. The low-rise complex sits on its own promontory of black lava separating Kahana and Napili, located at 5295 Honoapiilani Hwy., Napili, HI 96761, tel. 669-9222, (800) 922-7866. The reef fronting the condo is home to a colorful display of reef fish and coral, providing some of the best snorkeling on the west end. Not graced with a sand beach (100 yards north along a path), nature, however, was generous in another way. Each room commands an unimpeded panorama with a breathtaking sunset view of Lanai and Molokai. You get a deluxe room for a standard price. Because of the unique setting, little development has occurred in the area, and the condo is very secluded though convenient to shops and stores. The two-story buildings offer fully furnished one- and two-bedroom units from a very affordable $159 to $215, with full kitchens, washers and dryers, walk-in closets, and large dressing and bath areas. Up to four people, rollaway $10, and this includes maid service, two pools, and a family plan. Two-bedroom units on the second floor include a loft with its own sitting area. Floor-to-ceiling windows frame the living still life of sea and surf so you can enjoy the view from every part of the apartment.

Ritz-Carlton Kapalua

The green sweep of tended lawns fading into the distant sea foaming azure heralds your entrance into an enchanted realm as you wind your way down the serpentine roadway leading to the **Ritz-Carlton Kapalua,** One Ritz-Carlton Dr., Kapalua, Hi 96761, tel. 669-6200, (800) 241-3333. At the porte cochere a waiting bellman will park your car. Enter the main hall and relax in the formal parlor of overstuffed chairs, marble-topped tables, and enormous flower arrangements. Evenings in the hall bring mellow entertainment softly illuminated by emerald-green chandeliers. Register, then peer through a huge set of double doors that look straight out into the central courtyard. Walk ahead to the terrace built from Chinese slate, and peer into the floral heart of the hotel grounds. Below are seashell-shaped swimming pools and fluttering palms. The roof line of the great hotel, borrowed from the Orient, covers the two wings that descend the hill

the Ritz-Carlton Kapalua

toward the sea, creating an enormous central area between. Stroll the halls hung with the fine works by prominent Island artists like George Allan, Betty Hay Freeland, Joyce Clark, and Fred Kenknight. Sit in a tiny alcove and let the music of sea and wind lull you into deep relaxation and contemplation.

On the beach, a sweeping crescent of white sand is embraced by two sinewy arms of jet-black lava. It becomes immediately obvious why the diminutive promontory was called Kapalua, "Arms Embracing the Sea," by the ancient Hawaiians who lived here. Notice on the rise above the sea a rounded shoulder of banked earth separated from the main hotel grounds by a low hedge: the spirits of the ancient ali'i linger here in this ancient burial ground. The original construction plans were altered and the hotel was moved away from the area in an attempt to protect it. A *kahuna* was asked to perform the ancient *mele* to appease the spirits, and to reconsecrate the land, passing the *kahu* (caretaking) of it to the Ritz. Although the small parcel was deeded to the state, the hotel management and staff alike take their responsibility very seriously.

The hotel's **Village Tennis Center,** combined with the Kapalua Tennis Garden a few minutes away, represent the largest private tennis facility in the state. The Village Tennis Center has 10 courts, five lighted for evening play, and a full-service pro shop. At the Kapalua Resort, a few minutes away by shuttle, are three championship **golf courses:** the Plantation Course, the Village Course, and the Bay Course. Both golf and tennis packages are available. The hotel also has a fitness center complete with stairmasters, massage therapists, beauty salon, sauna, and steam rooms.

Dining at the Ritz-Carlton is a wonderful gastronomic experience with three main restaurants from which to choose, plus a lobby and sunset lounge, and a beachside cafe, all under the skillful management of executive chef, Patrick Callarec. **The Terrace Restaurant,** open daily for breakfast 6:30-11:30 a.m. (buffet to 10:30) and for dinner 5-10:30 p.m., informal and relaxed, overlooks the central courtyard with the dramatic sea vista beyond. Tastefully appointed in green and burgundy, the restaurant features Pacific Rim and Asian food, with an emphasis on Japanese cuisine. Although there is an extensive a la carte breakfast menu, the house specialty is a breakfast buffet for $16.50 or $12 for a lighter selection. Apple blintzes, eggs royal and Benedict, Molokai French toast, plump sausages, grilled potatoes and sizzling strips of bacon, are surrounded by fruits, fresh juices, and jams. For dinner, Chef Pierre Albaladejo starts you with tiger prawns and sweet potato cake for $10.50, Dungeness crab on banana leaves for $9.50, or Pacific lobster chowder at $6.50. Main courses include horseradish-basted tenderloin in rosemary essence for $24; chow mein noodles with clams, shrimp, and scallops in a ginger sauce for $18.50; or simple grilled *ahi* with vegetables and papaya mango relish for $12. Wednesday brings an Italian night buffet for $19.50; on Friday it's seafood, with a la carte selections or a buffet for $24.

The Grill, serving dinner nightly except Sunday 6-9:30 p.m., and Sunday Champagne brunch 10:30 a.m.-2:30 p.m., $29 including champagne, is the hotel's most elegant restaurant. Formal yet intimate, the Grill offers Hawaiian regional cuisine prepared by master chef Roy Basilio. Appetizers, salads, and soups fit for the *ali'i* are lehua honey seared squab for $14.50; steamed vegetable tofu *laulau* with garlic black bean sauce for $10.50; smoked duck and green papaya soup for $6.50, and *ahi* pastrami salad with arugula, watercress, and goma-seed dressing for $9.60. The finest entrees include fresh island fish grilled, poached, or sautéed, in a variety of sauces from $25. Or try the wonderful sesame-seed rack of lamb with poha berries and pineapple chutney for $30. Desserts are caramel macadamia nut torte, warm hazlenut cake, or a fluffy souffle of the day prepared just for you.

The Banyan Tree, an informal poolside restaurant open for lunch and appetizers 11:30 a.m.-5 p.m. is a good stop on your way to or from the beach. Fashioned like a Mediterranean court with stone floor and copper-and-green tiled bar, the restaurant offers seating in high-backed chairs at teakwood tables, with mood lighting reminiscent of old oil lamps. Dine alfresco on the redwood deck and watch cavorting whales just offshore. Selections start with beefsteak tomatoes and grilled eggplant with Maui onions and buffalo mozzarella for $6.75; Pacific seafood gazpacho for $5.25; or *penne* pasta smothered in a sauce of roma tomatoes, basil, fried capers, romano cheese, and garlic for $9.75. Families will enjoy a selection of gourmet pizzas, from calzone with Hawaiian pineapple and ham for $9.50 to smoked shrimp, anchovies, and eggplant for $14. Down by the beach, on a patio surrounded by a manicured coconut grove, is the **Beachhouse,** serving tropical libations, healthy fruit smoothies, burgers, and sandwiches for $12.

Located in two wings off the main reception hall, the luxury rooms, all with their own private lanai and sensational view, are a mixture of kings, doubles, and suites. Done in muted neutral tones, the rooms feature hand-crafted quilts, twice-daily room attendance, turn-down service complete with complimentary orchid and Ghirardelli chocolates, remote control color TV, 24-hour room service, fully stocked honor bar, and an in-room safe. Wardrobes, hung with plush terry robes and plump satin hangers, feature automatic lights, steam irons, and small ironing boards. The spacious bathrooms, regal with calcatta fabricatta Italien marble, offer wide, deep tubs, separate commodes, and shower stalls along with dressing and vanity mirrors, double sinks, hairdryers, and name-brand grooming products. Rates begin at $285 for a garden view to $455 for a deluxe oceanfront room (off-season rates available). The Ritz-Carlton Club, an exclusive floor with its own concierge, and featuring continental breakfast, light lunch, cocktails, cordials, and a full spread of evening hors d'oeuvres, is $495. Suites from an executive one-bedroom to the magnificent Ritz-Carlton Suite run $625-2800.

Kapalua Bay Hotel And Villas

This, like other grand hotels, is more than a place to stay; it's an experience. The main lobby is partially open and accented with an enormous skylight. Plants trail from the ceiling. Below is a tropical terrace and restaurant and all colors are soothing and subdued. Although relaxing, this hotel is the kind of a place where if you don't wear an evening gown to go to the bathroom, you feel underdressed. In January 1988 renovations were completed to the tune of $20,000 per room, which added ultra-luxury details like silk wallpaper in the already beautiful suites. The least expensive room in the hotel itself is one with a garden view at $185. The villas with a mountain view are $275 and climb rapidly to the $375-475 range. You can choose the American plan, consisting of breakfast and dinner, for an extra $40. You must make a three-nights' deposit, refundable only with 14 days' notice. There are five restaurants in the complex, magnificent golf at the Kapalua Village Course, tennis at the Tennis Club, a multitude of daily activities, and a small arcade with plenty of shops. Contact the hotel at One Bay Drive, Kapalua, HI 96761, tel. 669-5656, (800) 367-8000.

Napili Kai Beach Club

At 5900 Honoapiilani Hwy., Lahaina, HI 96761, tel. (800) 367-5030, on Maui tel. 669-6271. The Napili Kai Beach Club, the dream-come-true of now deceased Jack Millar, was built before regulations forced properties back from the beach. The setting couldn't be more idyllic, with the beach a crescent moon with gentle wave action. The bay itself is a swim-only area with no pleasure craft allowed. Jack Millar's ashes are buried near the restaurant under a flagpole bearing the U.S. and Canadian flags. It's expensive at $195 per studio to $295 for a beachfront luxury suite, but you do have a kitchenette, complimentary snorkel gear, putting green, jacuzzi, croquet, daily tea party, and all the amenities of home. Several special packages are available. There are four pools, putting greens, tennis courts, and the Kapalua Bay Golf Course just a nine-iron away. All rooms have Japanese touches complete with shoji screens. There's dancing and entertainment at their famous Sea House Restaurant.

Napili Shores

Overlooking Napili Bay from the lava-rock shoreline is Napili Shores condominium. All units surround a tropical garden, fish pond, manicured lawn, and swimming pool. Although not large, each unit is comfortable and contains a full kitchen, color TV, large lanai, and some of the best views on the island. Rates run $130-170, with an additional $15 for extra persons. There are two restaurants on the premises, including the **Orient Express Thai Restaurant,** and **Kalena's Groceries and Gifts** for food items, gifts, and sundries. Located at 5315 Honoapiilani Hwy., call 669-8061 or (800) 367-6046 for reservations.

Napili Bay

At 33 Hui Drive, Lahaina, HI 96761, tel. 669-6044. For this neck of the woods, it's reasonably priced from $85 (four people) for a studio off the ocean.

All have queen-size beds, lanai, full kitchens, maid service, and laundromat. No minimum stay.

Napili Surf Beach Resort
Located at 50 Napili Pl., Lahaina, HI 96761, tel. 669-8002 or (800) 541-0638, these are full condo units that operate as a hotel at the south end of Napili Beach. Studios from $84, discount is 12% for 28 days or longer, 15% for 45 days. Preferred views and one-bedroom units from $128, $300 deposit. Minimum stay is four nights. The grounds are not luxurious but nicely manicured with plenty of pride put into the property. Very clean rooms with full kitchens have their own lanai and open onto the central grounds area with the sea in the background. Two pools, fantastic beach, maid service, and laundry. Their adjacent Puamala building with its studio apartments is somewhat cheaper.

FOOD

The Grill And Bar
Don't underestimate this excellent restaurant (lunch and dinner), tel. 669-5653, at the Kapalua Golf Course, which is not nearly as utilitarian as its name suggests. What's more, local people consider it one of the most consistently good and affordable restaurants in the area. The soothing main room is richly appointed with koa wood, and large windows frame a sweeping view of the super-green fairways of the golf course. The lunch menu offers a side of pasta for $8.95, or a large salad for only $3.50. Dinner entrees are tempting, with fettuccine pescatore from $16.95, to filet mignon and lobster for $24.95, and plenty of selections for around $20.95. To relax and soak up the scenery you can order dessert like Amaretto creme caramel at $2.95, or sip wine selected from an extensive list. The best restaurant for the money in the area!

Kapalua Bay Resort Restaurants
There's a complete menu of restaurants, so you can choose from sandwich shops to elegant dining. **Market Cafe**, found in the "shops" area, tel. 669-4888, has foods from around the world, including wines, meats, cheeses, and pastries. All kinds of gourmet items, and delicious but expensive sandwiches, cost from $7. **Bay Club,** tel. 669-8008, offers daily lunch 11:30 a.m.-2 p.m., dinner 5:30-9:30 p.m. on a promontory overlooking the beach and Molokai in the distance. The pool is right here. Dress code; expect to spend $25 for a superbly prepared entree.

The Plantation House
Above Kapalua on the road leading to the Plantation Golf Course Club House, you'll find the lovely Plantation House Restaurant, open daily 8-11 a.m. for breakfast, 11 a.m.-3 p.m. for lunch, and 5-9 p.m. for dinner, tel. 669-6299. Inside, the split-level floor, gabled roof, natural wood, and carpeted and marbled floor add elegance, but the real beauty is the natural still life that pours through the floor-to-ceiling French doors. Napili and Kapalua lie at your feet, Molokai floats upon the still blue sea, and the West Maui Mountains rise behind in a paisley of emerald green, indigo, and cloud-dappled grays. For breakfast, the extensive menu offers light fare like home-baked muffins for $2.95, whole grain muesli for $2.50, or a hearty rancher's breakfast of three eggs, toast, two scoops of rice, breakfast potatoes, grilled ham, bacon, or Portuguese sausage all for $6.45; fresh catch and eggs cost $9.95. For lunch, start with pan-fried crab cakes served with green peppercorns, lime, and mayonnaise for $7.95; a "home-on-the-range" chicken salad for $6.75, or blackened chicken Caesar for $6.95. Personal pizzas are available for under $9; a half-pound double-fisted Plantation House burger for $5.95; a vegetarian sandwich for $6.25; or a grilled chicken breast sandwich for $7.50. The dinner menu tempts your palate with shrimp *anu anu*, chilled and served with homemade cocktail sauce for $7.95; hot and spicy seared sashimi at a daily quote, and warm goat cheese on a bed of fresh, mixed local greens, raw onion, and tomatoes for $6.95. The chef prepares *pasta al giorno* for $15.95, or tops it with scallops or shrimp for $18.95. Try the fresh catch, char-broiled, brushed with citrus, and served with mango chutney. The Fishermen's *hui hui,* a mix of shrimp, scallops, mussels or clams, and fresh fish sautéed with garlic and basil in a cream sauce costs $20.95, and the Plantation House mixed grill of broiled lamb chop, blackened fresh fish, and curried chicken sausage costs $21.95. To complement your dinner, the mostly Californian wine list also offers a smattering of French and Italian wines, and the full bar can prepare any drink that you may desire.

Napili Plaza Restaurants

The following restaurants are all located at Napili Plaza, easily spotted just off the highway. **Koho's Bar and Grill,** an American standard comfortably appointed with booths and tables, ceiling fans, wide-screen TVs, also has a full-service bar. The menu offers a fried clam basket for $5.75, soups and dinner salads for $2.45, and a taco salad for $5.85. A sandwich board offers everything from BLTs to a club sandwich, all for under $6, while full-dress burgers are priced around $5.00. Plate lunches, all under $6, include teriyaki beef or chicken, and mahimahi. More substantial entrees are fettuccini alfredo, $7.95, shrimp fettuccini, $8.95, and steak and shrimp, $12.95. Daily specials, like a 16-oz. T-bone steak, are only $12.95.

Pizza Fresh Cafe, open weekdays 11:30 a.m.-9 p.m., Saturday from 3 p.m., local deliveries only 4-9 p.m., is owned and operated by husband and wife team, Craig and Elizabeth. Besides the obvious pizza ranging in price from a basic small at $7.75 to an extra large with "the works" for $23.95, the small cafe offers espresso and fine baked goods. You can't beat a salad for two plus an oven-roasted turkey breast sandwich for $6.25, or an original Caesar salad for $5.95. Pasta lovers will delight at the fresh lasagna from $5, and the spinach linguine at $9.95. Pizza Fresh is an excellent choice for tasty homemade food at great prices, and is also perfect for a picnic takeout lunch enjoyed on a nearby beach.

Subway Submarine open daily 7 a.m.-10 p.m., Friday and Saturday to midnight, serves double-fisted fatso sandwiches.

Napili Shores Resort

Two restaurants are located at this resort, 5315 Honoapiilani Hwy., about one mile before Kapalua town. The **Orient Express,** tel. 669-8077, is open daily for dinner only 5:30-10 p.m. The restaurant serves Thai and Chinese food with a flair for spices; duck salad and stuffed chicken wings are a specialty. The early-bird special, served before 7 p.m., is a five-course dinner for $11.95. An extensive menu of finely spiced foods includes their well-known curry dishes; takeout available.

The **Gazebo,** tel. 669-5621, open 7:30 a.m.-2 p.m., one of the best-kept secrets in the area, is a little brown gazebo with louvered windows next to the resort pool. Locals in the know come here for a breakfast of the Gazebo's famous banana, pineapple, and especially the macadamia nut pancakes for $4.95. There are also eggs and omelettes of all sorts under $6.95. The lunch menu features a range of sandwiches from $3.95 to $6.95, along with burgers under $5.75. You can enjoy a world-class view sitting outside the Gazebo for down-home prices.

The Sea House

The Restaurant of the Maui Moon, perhaps the nicest restaurant name on the island, has changed to the Sea House, at the Napili Kai Beach Club, 5900 Honoapiilani Hwy., tel. 669-6271, open daily for breakfast 8-11 a.m., lunch 12-3 p.m., and dinner 5:30-9 p.m., reservations suggested. On Sunday there is a breakfast lunch and you can order eggs Benedict or fresh banana-macadamia pancakes. If you just want to soak up the rays and gorgeous view of Napili Bay, you can wear your swimwear and have a cool drink or light fare on the **Sea Breeze Terrace.** This newly opened addition was a stroke of luck after the federal government redid an old flood project ditch and allowed the hotel to build on the newly reclaimed land.

Inside the semi-open-air restaurant appetizers range from sliced Maui onions and tomatoes from $3.95 to a bucket of little-neck clams for $11.95. Soups and salads range from a reasonable $1.95 to $13.95 for a cold seafood salad stuffed in a papaya with shrimp and scallops. Dinner choices are fresh catch (priced daily); beef teriyaki, $14.95; filet and lobster; and a special "lite" fare. Besides the normal menu, every night brings a special dinner menu that ranges from baked mahimahi on Monday to seafood Newberg on Wednesday, all for around $12.95, but the best is the lobster tail dinner on Thursdays. A full wine list includes selections from California and France. There is Hawaiian music nightly and a wonderful Friday night Napili Kai Foundation show (seating at 6 p.m. $25 adults, $20 children) put on by local children who have studied their heritage under the guidance of the foundation.

Honolua Store

Just on the right before the Ritz-Carlton, this small general store (see "Shopping" below) also serves reasonably priced light meals and sandwiches. The breakfast menu, served 7-10 a.m. offers "The Hobo," eggs, sausage, and rice for $3.50, or two pancakes for $2.75. The dairy case holds a variety of lunch meats or you can order a prepared sandwich of ham, corned beef, turkey, or pastrami, for $4.45. Specials like baked potatoes with broccoli and cheese are only $2.95, and plump hot dogs go for a buck. Sit at a table on the front porch and overlook the exclusive planned community of Kapalua.

Others

Two other restaurants to try include **Pineapple Hill,** tel. 669-6129, surrounded by—what else—pineapple fields and overlooking the Kapalua Village Golf Course. It has an extensive list of seafood and meat selections. A bit on the pricy side but it has a good reputation. **Village Cafe** at the Kapalua Golf Course clubhouse serves light meals, better than you would expect from a small snack shop with outdoor seating. They are especially famous for their hot dogs, a steamed Vienna all-beef quarter pounder with all the trimmings on a French roll, and supposedly the best on the island.

Note: Please see "Accommodations" for more fine dining at Kapalua's great hotels.

SHOPPING

The Napili Plaza

Napili's newest shopping center offers **Pizza Fresh Cafe** for espresso and pizza, **First Hawaiian Bank,** a full service bank, **Napili Supermarket** open daily 6:30 a.m.-11 p.m., featuring fresh fish, **Mail Services Plus,** open daily from 9 a.m.-6 p.m., Saturday until 1 p.m., closed Sunday, for all your postal needs, **Subway Submarine** for two-fisted sandwiches, and **Koho Grill and Bar,** an American standard restaurant.

Kapalua Resort And Shops

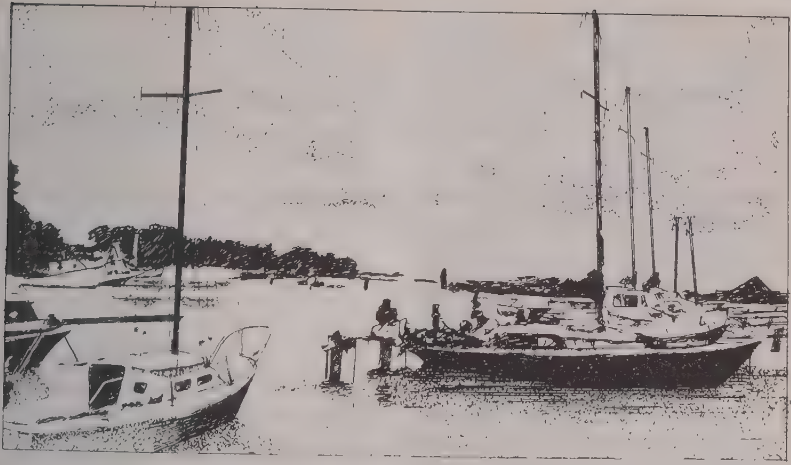
A cluster of exclusive shops service the resort, including **McInerny** with fine women's apparel; **Kapalua Kids** for the younger set; **Kapalua Logo Shop** if you want to show off that you've at least been to the Kapalua Resort, since all items of clothing sport the butterfly logo. **Mandalay Imports** has a potpourri of silks and cottons from the East, especially Thailand. Visit **La Perle** for pearls, diamonds, and other jewels; **Distant Drums** sports an amazing collection of offbeat artifacts from Asia, and **Lahaina Galleries** has a wonderful collection of Island artists on display.

Whaler's General Store

Located at the Napili Village Shopping Center, tel. 669-6773, this well-stocked little store and known landmark is good for last-minute items, with fairly good prices for where it is. You can pick up picnic items and sandwiches. Next door is **Snorkel Bob's,** tel. 669-9603, where you can rent snorkel equipment (prescription masks available) and boogie boards for only $15 per week—one of the best prices on Maui (also in Kihei). **Kalena's Groceries and Gifts** at Napili Shores is mainly a convenience store for last-minute items.

Honolua Store

This well-stocked, reasonably priced store just on the right before the Ritz-Carlton Hotel, open daily 6:30 a.m.-8 p.m., is a rare find in this expensive neck of the woods. The shelves hold beer, wine, and liquors, basic food items from bananas to sweets, and even a smattering of sunglasses, shorts, hats, and aloha shirts. They are also by far the cheapest place in the area to eat.



KEITH PERKINS

EAST MAUI

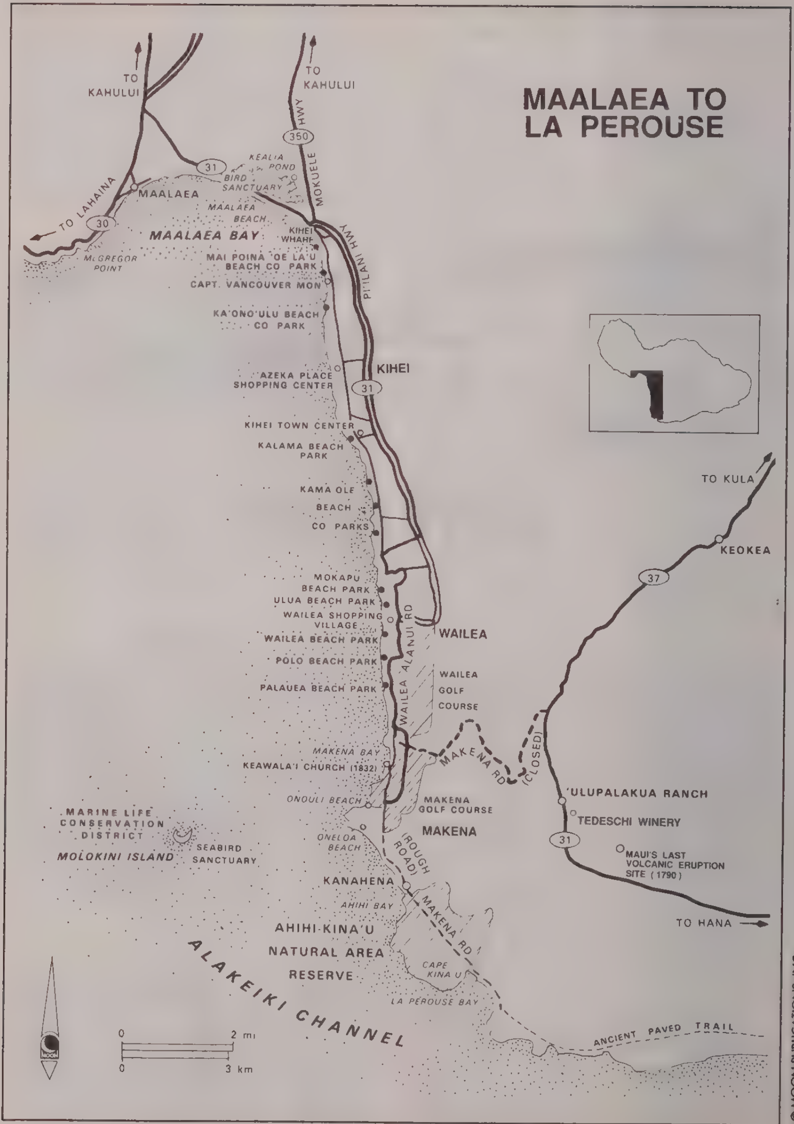
KIHEI

Kihei ("Shoulder Cloak") takes it on the chin whenever anti-development groups need an example at which to wag their fingers. For the last two decades, construction along both sides of Kihei Road, which runs the length of town, has continued unabated. Since there was no central planning for the development, mostly high-rise condos and a few hotels were built wherever they could be squeezed in: some are lovely, some are crass. There's hardly a spot left where you can get an unobstructed view of the beach as you drive along. That's the "slam" in a nutshell. The good news is that Kihei has so much to recommend it that if you refrain from fixating on this one regrettable feature, you'll thoroughly enjoy yourself, and save money, too.

The developers went "hyper" here because it's perfect as a tourist area. The weather can be counted on to be the best on all of Maui. Haleakala, looming just behind the town, catches rainclouds before they drench Kihei. Days of blue skies and sunshine are taken for granted. On the other side of the condos and hotels are gorgeous beaches, every one open to the public. Once on the beachside, the condos don't matter anymore. The views out to sea are unobstructed vistas of Lanai, Kahoolawe, Molokini, and West Maui, which gives the illusion of being a separate island. The buildings are even a buffer to the traffic noise! Many Islanders make Kihei their home, so there is a feeling of real community here. It's quieter than Lahaina, with fewer restaurants and not as much action; but for sun and surf activities, this place has it all.

Sights

The six-mile stretch bordered by beach and mountain that makes up Kihei has always been an important landing spot on Maui. Hawaiian war canoes moored here many times during countless skirmishes over the years; later, Western navigators such as Capt. George Vancouver found this stretch of beach a congenial anchorage. A totem pole across from the **Maui Lu**


MAALAEA TO LA PEROUSE
TO KAHULUI
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MOKUELE HWY
KEALIA POND BIRD SANCTUARY
31
MAALAEA
TO LAHAINA
30
MAALAEA BEACH
MAALAEA BAY
KIHEI WHARF
PI'ILANI HWY
McGREGOR POINT
MAI POINA 'OE LA'U BEACH CO PARK
CAPT. VANCOUVER MON
KA'ONO'ULU BEACH CO PARK
AZEKA PLACE SHOPPING CENTER
KIHEI
31
KIHEI TOWN CENTER
KALAMA BEACH PARK
KAMA OLE BEACH CO PARKS
TO KULA
KEOKEA
37
MOKAPU BEACH PARK
ULUA BEACH PARK
WAILEA SHOPPING VILLAGE
WAILEA BEACH PARK
POLO BEACH PARK
PALAUEA BEACH PARK
WAILEA ALANUI RD
WAILEA
WAILEA GOLF COURSE
MAKENA BAY
KEAWALA'I CHURCH (1832)
MAKENA RD
(CLOSED)
ONOULI BEACH
MAKENA GOLF COURSE
MAKENA
'ULUPALAKUA RANCH
TEDESCHI WINERY
31
MAUI'S LAST VOLCANIC ERUPTION SITE (1790)
MARINE LIFE CONSERVATION DISTRICT
MOLOKINI ISLAND
SEABIRD SANCTUARY
ONELOA BEACH
(ROUGH ROAD)
KANAHENA
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MOON

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Hotel marks the spot where Vancouver landed. During WW II, when a Japanese invasion was feared, Kihei was considered a likely spot for an amphibious attack. Overgrown pillboxes and rusting tank traps are still found along the beaches. Many look like cement porcupines with iron quills. Kihei is a natural site with mountain and ocean vistas. It's also great for beachcombing down toward Maalaea, but try to get there by morning because the afternoon wind is notorious for creating minor sandstorms.

BEACHES

Maalaea Beach and Harbor

Consisting of three miles of windswept sand partially backed by Kealia Pond and a bird sanctuary, Maalaea Beach has many points of access between Maalaea and Kihei along Route 31. The strong winds make the beach undesirable for sunning and bathing, but it's a windsurfer's dream. Also the hard-packed sand is a natural track for joggers, profuse in the morning and afternoon. The beachcombing and strolling are quiet and productive. If you're up by 6 a.m. you can see the Kihei canoe club practice here; they put their canoes in the water near the Kihei wharf just across the road from Suda's Store.

Maalaea Harbor is a bite-sized working harbor sprinkled with a half-dozen homes and businesses that make up Maalaea village. With the coming and going of all types of craft, the harbor is colorful, picturesque, and always busy. Upon entering from Kihei, you are greeted by a small U.S. Coast Guard installation at one end, or Buzz's at the Wharf (see "Food" following), a well-known restaurant, at the other. Nearby you will find restrooms.

Mai Poina Oe Lau Beach Park

On Kihei's western fringe, fronting Maui Lu Hotel, this beach offers only limited paved parking, otherwise just along the road. Showers, tables, and restrooms front the long and narrow white-sand beach, which has good safe swimming but is still plagued by strong winds by early afternoon. A windsurfer's delight, here you can see upwards of 100 sporting enthusiasts out trying the wind when conditions are optimal.

Kaonoulu Beach Park

You'll find parking, picnic tables, showers, and barbecues here, also very safe swimming and lesser winds. A small beach but not overcrowded.

Kalama Park

The park, located in the middle of town, is more suited to family outings and enjoying the vista than it is for beach activities. Kalama has a large lawn ending in a breakwater, a small beach in summer, and none in winter. However, there are 36 acres of pavilions; tables; barbecue pits; volleyball, basketball, and tennis courts; a baseball diamond; a soccer field; and plenty of expanse to throw a frisbee. With its great views of Molokai

The broad sands of Kamaole Beach beckon for a day of sunbathing.

and Haleakala, it is considered the best family park in the area.

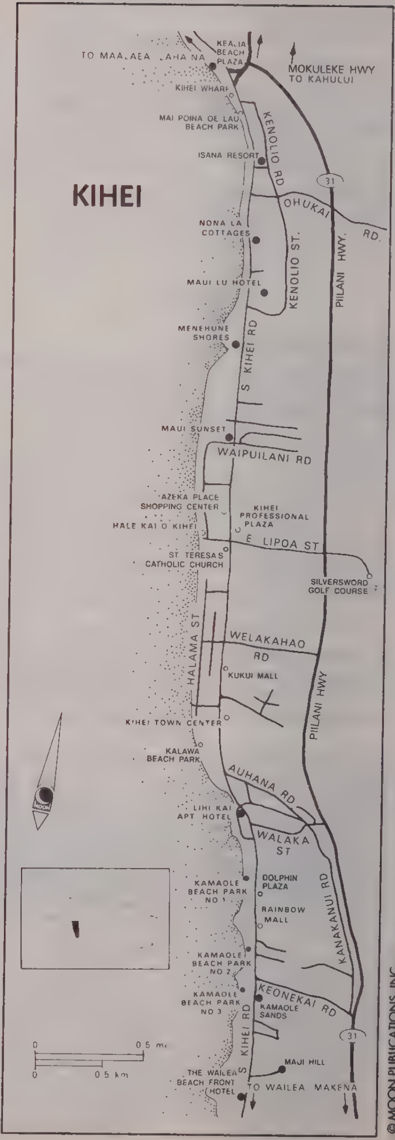
Kamaole I, II, And III
These beach parks are at the south end of town near Kihei Town Center. All three have beautiful white sand, picnic tables, and all the amenities. Shopping and dining are nearby. All have lifeguards. The swimming and bodysurfing are good. Kamaole III has a kiddies' playground. Snorkeling is good for beginners on the reef between II and III, where much coral and many colorful reef fish abound.

ACCOMMODATIONS

The emphasis in Kihei is on condos. With keen competition among them, you can save some money while having a more homey vacation. Close to 100 condos, plus a smattering of vacation apartments, cottages, and even a few hotel resorts, are all strung along Kihei Road. As always, you pay more for ocean views. Don't shy away from accommodations on the *mauka* side of Kihei Road. You have total access to the beach, some superior views of Haleakala, and you usually pay less money.

Hotels
The Kihei area offers two hotels that are reasonably priced and well appointed. **Maui Lu Resort,** 575 S. Kihei Rd., Kihei, HI 96753, tel. (800) 922-7866, (800) 321-2558 in Hawaii, 879-5881 on Maui, attempts to preserve the feeling of old Hawaii with its Aloha Department and its emphasis on *ohana*. Activities here include a first-class prime-rib buffet in the evening, tennis, a Maui-shaped pool, and tiny private beaches strung along its 28 acres. Rooms, located mostly in the new wing that is mountainside and quieter, are priced $89-140, $10 extra person, and include refrigerators and hot pot. This full-service hotel pampers you in the old Hawaiian style.

The Wailea Ocean Front Hotel is at 2980 S. Kihei Rd., Kihei, HI 96753, tel. (800) 367-5004, on Maui 879-7744. This is a very affordable and well-maintained hotel recently given a complete makeover including buildings, furnishings, and grounds. The hotel is fronting a long sandy beach, located just before you get to Wailea at the south end of town. Rates (with a rental car)


KIHEI
TO MAALAEA LAHAINA
KEALIA BEACH PLAZA
MOKULEKE HWY TO KAHULUI
KIHEI WHARF
MAI POINA OE LAU BEACH PARK
KENOLIO RD
ISANA RESORT
31
OHUKAI RD.
NONA LA COTTAGES
KENOLIO ST.
PIILANI HWY.
MAUI LU HOTEL
MENEHUNE SHORES
S KIHEI RD
MAUI SUNSET
WAIPUILANI RD
AZEKA PLACE SHOPPING CENTER
KIHEI PROFESSIONAL PLAZA
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SILVERSWORD GOLF COURSE
HALAMA ST
WELAKAHAO RD
KUKUI MALL
PIILANI HWY
KIHEI TOWN CENTER
KALAWA BEACH PARK
AUHANA RD
LIHI KAI APT HOTEL
WALAKA ST
KAMAOLE BEACH PARK NO 1
DOLPHIN PLAZA
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are $77 standard (up to three persons), $85 superior (up to three persons), and $96 deluxe (two people); $15 extra person, off-season $10 lower, free morning coffee and donuts. The hotel amenities include air-conditioning, room refrigerators, and a jacuzzi. You can't go wrong at this terrific little hotel!

The Maui Coast Hotel, 2259 S. Kihei Rd., Kihei, HI, 96753, tel. 874-6284 or (800) 426-0670 from the Mainland and (800) 371-2402 in Hawaii, is Kihei's newest hotel, completed in 1993. The rooms and suites are bright and cheerful, blending Southwestern pastels and Hawaiian-style furniture. Adding to your comfort are standard amenities like remote-control color TV, a/c and ceiling fans, complimentary in-wall safes, refrigerator, slippers to pad around in, full bathrooms that include a jacuzzi bathtub and a "who asked for one" bathroom scale. A microwave and wet bar are in all the larger suites. Guests are also treated to morning coffee, and washers and dryers on every other floor. The hotel offers two spas with whirlpools, a swimming pool, lighted tennis court, fitness center, restaurant, cocktail lounge, sundries shop, and free parking. Rates are $99-109 for a standard room, $139-149 for a suite, $10 additional person, with discounted off-season and weekly rates. The Maui Coast Hotel, set back from busy Kihei Road, offers a small oasis of peace and tranquility with excellent rates for the standard of rooms and amenities offered.

Condos, Cottages, and B&Bs

At **Kamaole Sands,** 2695 S. Kihei Rd., Kihei, HI 96753, tel. 879-0666, reservations tel. (800) 922-7866, all apartments come completely furnished with a full bath and kitchen, roomy living area, and lanai. Prices are: $110-125 one-bedroom, $145-185 two-bedroom, $205-215 three-bedroom; 15% discount off-season, and rental car package available. The Kamaole Sands is a full-service, family-oriented condo geared toward making the entire family comfortable. One-bedroom units offer 900 square feet, and two-bedroom units are 1,300 square feet. **Great Fettucini, Etc.,** situated poolside, serves inexpensive breakfasts, lunches, and dinners featuring fresh island fish and pasta—most dinners from $9.95. A marine biologist visits on Wednesday and presents a slide show of the flora and fauna of Maui, and Hawaiian ladies come on Thursday to sell their locally made crafts. One of the main features of the Kamaole Sands is its wonderful tennis courts, free to guests, with a tennis instructor to help you work on the fine points of your game. The Kamaole Sands is bright, cheerful, and gives you a lot for your money.

Maui Hill is located at 2881 S. Kihei Rd., Kihei, HI 96753, tel. (800) 922-7866, (800) 342-1551 Hawaii, 879-6321 Maui. If you want to rise above it all in Kihei come to this upbeat condo with a Spanish motif. The hotel sits high on a hill and commands a sweeping view of the entire area. The one-, two-, or three-bedroom suites are spacious, bright, and airy; all have ceiling fans and a/c, cable TV, daily maid service, and gourmet kitchens. A concierge service helps with your every need and arranges all sun and surf activities. The grounds are secluded, beautifully maintained, and offer a pool, tennis courts, and spa. The Maui Hill sits between Kihei and Wailea, so you get a deluxe area at reasonable prices. Rates are: one-bedroom from $125 (up to four people), two-bedroom from $145 (up to six people), three-bedroom from $165 (up to seven people); $30 higher during peak season. A weekly complimentary mai tai party complete with games, singing, and door prizes is held for guests, along with a continental breakfast at 8 a.m. that offers an orientation on island activities. Guests can also enjoy a weekly afternoon lei-making class, and a poolside scuba orientation at 10 a.m. four days per week.

Ann and Bob Babson's Vacation Rentals, 3371 Keha Dr., Kihei, HI 96753, tel. 874-1166, (800) 824-6409, offers a combination of B&B rooms, separate studio apartment, and private cottage in the quiet residential area of Maui Meadows perched on the hillside between Kihei and Wailea. From this vantage point, you can watch the sun set over the Lahaina Roads with Kahoolawe, Molikini, Lanai, and even Molokai floating on the horizon. All rentals include cable TV, telephone, and laundry facilities. Ann and Bob are happy to recommend their favorite scenic spots, activities, and restaurants, and will provide you with towels and a cooler for a day at the beach. Rates on the main home's B&B rooms are $60-70 and include all-you-can-eat breakfast. The Hibiscus Hideaway, a first-floor studio priced at $70, has its own bath, kitchen, separate bedroom, and garden. A two-bedroom cottage that can sleep six comfortably, offers a sweeping ocean view, cathedral ceilings, two private baths, and full kitchen, rents for $95. Ann and Bob go out of their way to make your stay enjoyable, having mastered the art of allowing you to enjoy it yourself.

Lihi Kai Cottages are located at 2121 Ili'ili Rd., Kihei, HI 96753, tel. (800) 544-4524 or 879-2335 on Maui. These nine cottages are such a bargain they're often booked by returning guests, particularly during winter months. They're not plush, there's no pool, but they're homey and clean, with little touches like banana trees growing on the property. Rates are $59 s or d daily for three to five nights, $54 s or d for six or more nights, monthly rates available on request, off-season cheaper, deposit required (no credit cards). For reservations, write well in advance c/o Manager, at the above address.

Nona Lani Cottages, 455 S. Kihei Rd., Kihei, HI 96753, tel. 879-2497, (800) 733-2688, are owned and operated by Dave and Nona Kong. The clean and neat units on the *mauka* side of Kihei Road have full kitchens and baths, queen beds, and daybeds. Laundry facilities, public phones, and barbecues are on the premises. Rates are $75 during peak season, seven-night minimum. There is a four-night minimum in the slow season, but call to find out if anything's available on a shorter basis or for their off-season weekly rates, $7 additional person.

Sunseeker Resort, 551 S. Kihei Rd., tel. 879-1261, write P.O. Box 276, Kihei, HI 96753. Rates are: studio with kitchenette $39, one-bedroom $49, two-bedroom $60, $7 additional person. Special rates for off-season and long-term. Deposit required. Not bad at all.

Nani Kai Hale, 73 N. Kihei Rd., Kihei, HI 96753, tel. (800) 367-6032, on Maui tel. 879-9120. Very affordable at $42.50 for a room and bath only; $73.50 for studio with kitchenette; or two-bedroom, two-bath for $125. Substantial savings during off-season, seven-day minimum high-season, monthly rates, children under five free. There's a good beach plus sheltered parking, pool, laundry facilities, private lanai, and barbecues on premises. Good views.

Menehune Shores, 760 S. Kihei Rd., mailing address P.O. Box 1327, Kihei, HI 96753, tel. (800) 822-4409, or 879-5445, is a huge, family-oriented and moderately priced condo on the beach overlooking an ancient fishpond. The building is highlighted with replicas of Hawaiian petroglyphs, and on the first floor is **Akina's Restaurant.** All units have an ocean view and rates are $95 one-bedroom, $120 two-bedroom, $140 three-bedroom, five-day minimum. No credit cards are accepted, but monthly discounts and off-season rates are offered. Full kitchens with dishwasher, washer and dryer, and disposals are in each unit, which are individually owned, so furnishings vary. The majority of units are well appointed, and the condo gives a lot for the money.

Maui Sunset, 1032 S. Kihei Rd., Kihei, HI 96753, tel. (800) 843-5880. Two large buildings contain over 200 units; some are on a time-share basis and usually have nicer furnishings. High- and low-season rates for the one-, two- and three-bedroom units run $85-200. Full kitchens. Pitch-and-putt golf green, pool, jacuzzi, sauna, rec room, beach front, and quality tennis courts are on the premises.

One of the newest resorts in Kihei is the **Maui Isana Resort,** 515 N. Kihei Rd., Kihei, HI 96753, tel. (800) 633-3833 or 879-7800 on Maui. These fully equipped condos are located near the popular windsurfing beach Ma Poina Oe Lau. One-, two-, and three-bedroom units have full kitchens and dining areas, cable TV, and maid service. Room rates run $110-160 a day; weekly rates available. A pool, jacuzzi, and Japanese restaurant are also on the premises.

Hale Kai O Kihei, 1310 Uluniu Rd., Kihei, HI 96753, tel. 879-2757. Reasonable weekly rates based on double occupancy range $345-525 (high-season) for one-bedroom, $495-695 (high-season) for two-bedroom with up to four people, additional person $8.50. Long-stay rates available. No children under six. Pool, shuffleboard, parking, coin-laundry, and maid service on request. Apartment-like cinderblock affair, simple and utilitarian, but clean, well-kept, and cute for what it is.

Kauhale Makai, 930 S. Kihei Rd., write Maui Condo and Home Realty, P.O. Box 1840 Kihei, HI 96753, tel. 879-5445 or call (800) 822-4409 U.S.A. and (800) 648-3301 Canada. Rates from $60 studio, $70 one-bedroom, $85 two-bedroom, $7.50 additional person, five-night minimum. A swimming pool, kiddie pool, barbecues, putting green, and sauna are available.

FOOD

Inexpensive

Azeka's Snacks, Azeka Place, S. Kihei Rd., is open daily except Sunday, 9:30 a.m.-4 p.m. Basically takeout, featuring $1 hamburgers and a variety of plate lunches for $4.50. Azeka's is popular with locals and terrific for picnics. A good bargain is the salad bar for only $4.95 (salad bar usually closed by 8 p.m.). Go inside to their bake shop and try a mini-pie for $2.39.

International House of Pancakes is toward the rear of Azeka Place. Open daily 6 a.m.-midnight, Friday and Saturday until 2 a.m. Same American standards as on the Mainland with most sandwiches and plate lunches under $7, dinners under $10, and breakfasts anytime around $5. Not exotic, but basic and filling with a good reputation in the area for inexpensive but passable fresh fish and daily specials.

Let the rich aroma of 40 different types of roasting coffee lure you to **The Coffee Store,** at Azeka's II, 1279 S. Kihei Rd., tel 875-4244, open Sun.-Thurs. 7 a.m.-9 p.m., Friday and Saturday until 10 p.m. A recent popular vote distinguished the shop as having the best cup of cappuccino on the island. Breakfast fare served all day, features quiche for $3.75 or a breakfast quesadilla for $4. Lunch selections always served with crusty homemade bread, include a Caesar salad at $3.75—or $5.95 for the large size that can easily feed two—and sandwiches like tuna, turkey, or ham for $5.50. Pizza, on a six-inch Boboli crust, range $6.50-10. Daily homemade soup for $3.50 including bread and coffee, and stuffed quesadillas of all sorts for $4-6, complete the menu. Enjoy coffee drinks that range in price $1-2.50, along with hot and iced herbal teas, hot chocolate, and Italian cream sodas. A deli case filled with luscious dessert is sure to satisfy any sweet tooth. You can purchase bulk coffee, espresso machines, distinctive aprons, kitchen gadgets, and T-shirts as well. You can dine inside, or sit outside, especially in the evening to hob-nob with local residents who come here to chat and enjoy a rich cup of coffee and snack.

Tie-dyed "Dead-heads" or heat-flushed tourists hoping to chill-out, should head for **Stella Blue's Cafe and Deli,** located at Longs Shopping Center, 1215 S. Kihei Rd., tel. 874-3779, open daily 8 a.m.-8 p.m., Sunday 8 a.m.-5 p.m. Inside, the full coffee bar serves up the standards from a cup of house blend to a mocha, along with fresh hot bagels for $2.50, a tuna salad plate for $7.25, or a tossed green salad for $2.25. Sandwiches, everything from roast beef to veggie, average about $6. From the grill you can have a tuna melt, veggie burger, or pastrami melt for under $7.50. Breakfast, served 8-11 a.m., features a continental breakfast for $4.85 to homestyle waffles for $6.25. Also, Stella pours frothy mugs of ice-cold beer, perfect to help cool you down before returning to the beach. A few racks hold a small selection of *pareo,* alohawear, and psychedelic T-shirts, tie-dyed fashions, and stickers.

Kalbi House, in a corner of Longs Shopping Center, open daily except Sunday 9 a.m.-9 p.m., offers Korean standards like barbecued short ribs, fried squid, chicken teriyaki, noodles, and small intestine soup for under $7 (dinner about $1 more). The restaurant appointed with bright formica and linoleum is basic but clean.

And then there's **Subs of Paradise,** also in Longs Shopping Mall, where you can get an overstuffed six- or 12-inch submarine sandwich of all descriptions ranging in price $3.79-5.99.

For a gourmet Italian deli try **Bello Cibo** at the Kukui Mall, tel. 875-0669, open Mon.-Thurs. 8 a.m.-11 p.m., Fri.-Sat. 11 a.m.-9 p.m., and Sunday 12-8 p.m., where all of the pudgy ravioli filled with spinach, ricotta, shrimp, and mushrooms, along with the spicy sausage are imported from New Jersey. The deli case is filled with mouth-watering items like artichoke hearts, pasta salad, prosciutto, oven-roasted turkey, pastrami, and Italian roast pork; sandwiches on crusty homemade Italian bread cost $7. Bello Cibo also offers daily specials like lasagna, crisp Caesar salads, and fresh-baked goods. The shop has a few tables for dining, and the service is very friendly. You can't go wrong, *paisano!*

Paradise Fruit Co., at the Rainbow Mall, 2439 S. Kihei Rd., tel. 879-1723, open daily 6 a.m.- 9 p.m., serves health-conscious food. Daily house specials like lasagna are under $7.50, while the snack bar offers hearty sandwiches for under $5.50, along with a selection of crisp salads. Try the pita melt for $4.25, and a smoothie, purported to be the best on the island. Take your food out, or dine *al fresco* at a few tables out front.

Wiki Wiki Pizza, at the Kamaole Beach Center, 2411 S. Kihei Rd., tel. 874-9454, open 11 a.m.-10 p.m., offers table service or free pizza and deli delivery with a $10 purchase. The restaurant, using only the freshest ingredients, offers a range of pizzas, from a small cheese for $8.95 to a large vegetarian delight for $18.95. The menu also includes salads, most for under $4.50, along with lasagna, spaghetti, and calzone for under $7.

Sports Page Bar and Grill, also at the Kamaole Beach Center, tel. 879-0602, open 11 a.m.-midnight for cocktails and 11:30 a.m.-10 p.m. for food service, scores big with a full bar and a large-screen TV. Order a mug of beer and a light snack like oyster shooters for $1 or teriyaki chicken breast strips for $5.95. The burger and sandwich menu goes all the way with a San Francisco '49er burger topped with bacon and cheese, a Chicago Cubs hot dog, or a Boston Celtics turkey sandwich, all for under $7. Families and even the athletically challenged will be comfortable here and more than welcome.

If you've been having too much fun and need a reviving cup of espresso, stop in at the **Kihei Caffe,** 1945 S. Kihei Rd., tel. 878-2230, open daily 5 a.m.-3 p.m., and enjoy your coffee along with an excellent assortment of sandwiches and baked goods. This full coffee bar serves up coffee drinks costing $1-2.75. Order a complete breakfast of eggs, bacon, home fries, and biscuits with gravy for $3.75, or a giant raisin muffin for $1.50. Sandwiches, all under $6.50, are served on homemade herb bread. Lighter fare includes couscous salad for $4.50, or honey cashew chicken salad for $5.95. The cafe provides a few tables and stools inside, and more outside where you can watch the action on Kihei Road.

Alexander's Fish and Fowl, at 1913 S. Kihei Rd., tel. 874-0788, open 11 a.m.-9 p.m., is definitely a cut above most fast-food restaurants. The limited menu offers fresh fish sandwiches like mahimahi for $4.95 or chicken, beef, or fish barbecue for $5.95, all served with coleslaw, French fries, or rice. There's not much decor or atmosphere, but the food is delicious and makes a perfect takeout meal that can be enjoyed at the beach.

At the north end of Kihei as you approach from Kahului or Lahaina, look for **Surfer Joe's Bar and Grill,** at 61 S. Kihei Rd., tel. 879-8855, open daily for food 11 a.m.-10 p.m., bar until 2 a.m., happy hour 11 a.m.-7 p.m. A friendly and unpretentious local bar where you can have yourself a cold draft beer. The menu offers a totally awesome tostada for $5.50, a Joe's "da kind" burger for $5, a hang-ten tempura fish for $6.50, a garden salad for $4.50, or groomed shrooms for $4. Joe's is not fancy, and if you want to meet "the people" this is the place to come. Next door is **Suda's Snack Shop** where you can order a combination pizza, a steaming bowl of saimin, or a deluxe burger for very reasonable prices.

Maalaea Fish Market and Cafe, tel. 244-9633, at Maalaea Harbor, open Mon.-Sat. 10 a.m.-5 p.m., is a rare find. The menu offers shrimp cocktail for $3.95, fish and shrimp combo for $8.95, and tuna salad with tomatoes for only $4, all prepared with fresh fish straight off the boat. Eat out on the lattice-covered veranda and avoid the fishy odor inside. If you are lodging in a condo and have kitchen facilities, the fish market is an excellent place to purchase fresh ingredients for dinner.

Moderate

Margarita's Beach Cantina, at 101 N. Kihei Rd., tel. 879-5275, open daily 11:30 a.m.-midnight, has a well-deserved reputation for good food at fair prices. Formerly vegetarian, they now serve a variety of meat and chicken dishes but still use the finest ingredients, cold-pressed oils, and no lard or bacon in their bean dishes. The decor is classical Mexican with white stucco walls and tiled floors. There's an outdoor deck affording a great sunset view. The *carta* offers taco salads for $7.95, combination plates for $8.95-12.95, and money-saving daily lunch specials like *carnitas burrito* for under $7. Well drinks are $3, imported beers $3.50; during happy hour 2:30-5:30 p.m., margaritas are only $.96 or $3 by the pitcher.

La Bajia is a friendly and reasonably priced Mexican restaurant at Kai Nani Village Plaza, 2511 S. Kihei Rd., tel. 875-1007, across from Kamaole Park II. Most dishes are under $10 and are made with locally grown ingredients when possible. All soups are homemade. Happy hour 2-6 p.m. features traditional margaritas for $1.50. Pleasant waitresses, good service, large well-prepared portions, and a terrific sunset view make La Bajia a good choice.

Tucked behind La Bajia in the Kai Nani Village Plaza is the **Greek Bistro,** tel. 879-9330, a wonderful addition to the restaurant scene, where the flavors and textures of the Mediterranean dishes served by the Arabatzi family will excite your palate. Lunch and dinner are served 12:30 p.m.-9:30 p.m. and include two kinds of gyros, spanikopita, moussaka, and lamb kebob, all ranging from $9.95 to $16.95. If you're in doubt as to what would be tasty, try the Greek Gods Platter, a sampling of each homemade entree on the menu. Salads and island dishes are also served for the less adventurous.

Chuck's Steak House at the Kihei Town Center, tel. 879-4488, open daily for lunch 11:30 a.m.-2:30 p.m., dinner nightly from 5:30 p.m., fresh fish and steaks available from 11 a.m., closed Sunday, is a family restaurant featuring American standards with an island twist. With a gray-on-gray interior, the restaurant provides a pleasant atmosphere, and although they do not take reservations, they will tell you how busy they are if you call ahead. The lunch menu is affordable with selections like a Reuben sandwich for $5.95, tavern ham and roast beef sandwiches for $6.95, and plate lunches for under $6. The early-bird special, priced at a reasonable $9.95, is normally fresh fish or barbecued chicken, and includes the salad bar, homemade bread, and a choice of white rice or French fries. The dinner menu includes steaks and ribs $19.95, *kalbi* ribs for $14.95, and a petite top sirloin priced at $10.95. Chuck's seafood selections include fresh fish for $15.95, lobster tail for $24.95, and chicken, prime rib, and lobster tail for $36.95.

The **Island Fish House,** at 1945 S. Kihei Rd., tel. 879-7771, has a very good reputation and offers money-saving early-bird specials. Entrees include seafood salad, shrimp Polynesian, and a variety of beef and chicken dinners all priced from $15 to $21. The house specialty is the fresh catch that is prepared seven different ways. *Pu pu* range from escargot to a sample platter for two for $15.95, with most priced $3.50-7. For a complete sampling, try the "king's platter for two," featuring two types of fresh fish, sautéed lobster, deep-fried shrimp and scallops, New York steak, and scampi, all for $64.95. Sharing the same building is **Ferrari's,** tel. 879-1535, open daily for dinner from 5:30 p.m., an Italian restaurant featuring homemade pasta, fresh fish, fine wines, and desserts. Their kitchen offers fried calamari for $6.95, seared *ahi* priced daily, eggplant parmesan for $14.95, and steak Italiano priced at $23.95. Lighter appetites will enjoy a medley of salads ranging $5-7, along with a pizza. Top off your dinner with one of the rich desserts and a cup of espresso.

Chums at the Rainbow Mall, 2439 S. Kihei Rd., tel. 874-9000, open daily 6:30 a.m.-11 p.m., breakfast until 11 a.m., specializes in local and island-style food at moderate prices. Breakfast specials are Chum's fried rice with two eggs for $5.10 or stuffed French toast for $3.40. American breakfasts like eggs with sausage or ham go for $3.99. Lunch and dinner items are a mixture of standard and local favorites like steaming bowls of Portuguese bean soup, seafood chowder, and burgers and sandwiches from $4.75 to $5.25. Combination plate luncheons like pork *katsu* or teriyaki beef, cost under $6. If you are interested in sampling some *local* cuisine, order *lau lau,* seasoned pork and butterfish wrapped in ti leaf, or the *kalua* pork, both with macaroni salad, Hawaiian chile pepper water, onions with Hawaiian salt, and *lomi lomi* salmon, and both for under $7. Chum's also has nightly entertainment, with the bar open until 2 a.m., so this is a regular stop for many of the hotel and lounge workers in the area (see "Entertainment"). Chum's is not fancy, but the service is friendly and the food ample, very well prepared for the price.

Try **Luigi's Pasta and Pizzeria** at Azeka Place Shopping Center, tel. 879-4446, for live entertainment, pasta, seafood, and pizza plus early-bird specials 4-6 p.m.; moderately priced but mediocre food. Music nightly with a live band Wed.-Sat. evenings, $3 cover.

At the **Kamaole Shopping Center,** the larger mall just next door to the Rainbow Mall, you'll find three reasonably priced restaurants. **Denny's** serves food just like on the Mainland but with a few more island specialties. A portion of Denny's called **The Cactus and Rose Cantina** features Mexican food from enchiladas to chile verde, all for under $10, and a full-service bar. **Erik's Seafood Broiler,** tel. 879-8400, has a very good reputation for fresh fish (the biggest selection on Maui) and fair prices. Early-bird specials 5-6:30 p.m. run $12.95. The **Canton Chef**, open for lunch 11 a.m.-2 p.m., and dinner 5-9:30 p.m., tel. 879-1988, is a moderately priced restaurant with the normal Chinese selections and specialties like Sichuan scallops with hot garlic sauce for $8.50; *kung pao* scallops, $8.50; noodles and rice dishes from $5.25; and chicken dishes $6-9. Seafood is slightly more expensive, with selections such as fresh fish with black bean sauce for $8.50.

Silversword Golf Course Restaurant, tel. 879-0515, open daily for lunch 11 a.m-3:30 p.m., is located at Maui's newest golf course, 1345 Piilani Hwy., above and parallel to Kihei Road. From the portico-like dining room, you get an extraordinary view, not only of the sweeping fairways, but of Kihei's coast below and the Neighbor Islands in the distance. The food is very good, and the prices are unbeatable. You can order a hefty sandwich like pastrami or lox and bagels for under $6, or a variety of salads from $4. But the best deals are the lunch entrees, like shrimp silversword, beef stroganoff, or hamburger steak for under $7.50.

Expensive

The **Waterfront Restaurant** at the Milowai Condo in Maalaea Harbor, tel. 244-9028, is the most elegant and most gourmet restaurant in the Kihei area. It's owned and operated by the Smith brothers, Gary and Rick, out front greeting and seating, and brother Ron, creating sumptuous dishes in the kitchen. Choose a horseshoe-shaped booth tucked around the room's perimeter, and order a bottle of wine from their extensive international list. For starters, consider the Caesar salad for $5.50, Pacific oysters on the half shell at $8.50, or exotic Indonesian escargot for $6.50. Definitely order the Maine lobster chowder, a famous specialty, for $4.25. Entrees chicken piccata or scampi cost $22.95, while savory Colorado rack of lamb in a lemon pepper, garlic, and olive oil base is priced at $26.95. However, the best choice is the fresh island fish, priced daily, which is prepared in a variety of ways: Sicilian, Cajun, and Hawaiian, or *a lá manoir* in a white wine sauce with lemon. Save room for one of the prize-winning desserts—white-chocolate and cream cheese cake, upside-down apple pie, chocolate mousse, or tropical strudel. The Waterfront provides an excellent dining experience, from the fine service to the wonderful food, and is well worth the price.

Buzz's at the Wharf at Maalaea Harbor, tel. 244-5426, open daily 11 a.m.-11 p.m., specializes in seafood. The waterfront atmosphere and second-story views are unbeatable. *Pu pu* selections include steamed clams for $12.95, escargot on the shell for $7.95, Buzz's salmon for $6.95, and fresh Pacific oysters on the half shell for $11.95. The lunch menu offers a tossed salad with shrimp for $11.95, an assortment of burgers and fries for under $10, and a Cajun open-faced chicken sandwich for $9.95. For dinner, try prawns Tahitian at $19.95, the Captain's seafood platter for $16.95, or a mouth-watering cut of prime rib au jus for $20.95 (lady's cut, $18.95). Enjoy a liter of house wine for $10.50 or cocktail for $5. End your meal with dessert followed by a stroll around the moonlit harbor.

Overlooking a rocky beach, the appropriately named **Ocean Terrace,** located at the Mana-Kai Condo, 2960 S. Kihei Rd., tel. 879-2607, open daily for breakfast 7-11 a.m. lunch 11:30 a.m.-2 p.m., dinner 5 p.m. till closing, bar open 10 a.m.-10 p.m., Sunday brunch 10:30 a.m.-1:30 p.m., is perhaps the most gloriously situated restaurant in Kihei. From the elevated terrace, swaying palms perfectly frame Kahoolawe and Molokini Crater just offshore, while the West Maui Mountains appear to float in the distance giving the illusion of a separate island. Breakfast eggs are fixed to order and accompanied with sausage, bacon, or ham for $6.75; New York steak or fresh fish and eggs cost about $10.95. Choose the lighter continental breakfast for $5.75, or dive into a stack of old-fashioned buttermilk pancakes $4.95, or the scrumptious banana-macadamia pancakes for $6.50. Lunch and dinner menus start with seafood trout chowder for $3.95 or choose a *pu pu* platter for two for $13.95 that is heaped with steamed artichokes, sautéed mushrooms, zucchini strips, scallops, shrimp, and more. Always wonderful is the fresh Hawaiian fish sautéed in lemon butter and garlic, or charbroiled or poached, daily quote. Try the Kona lime shrimp, sweet and tangy for $19.95, or prawns Tahitian at $19.95. Less-expensive chicken dishes with an Oriental flavor are all under $16. Hearty appetites will be satisfied with the New York steak and teriyaki chicken combination for $17.95, or the King's platter for two—fresh fish, lobster, New York steak, scampi, deep-fried shrimp and scallops for $64.95. Relax and savor the dramatic sun-splashed panorama along with your dessert at the Ocean Terrace.

Upstairs from La Bajia Restaurant at the Kai Nani Village Plaza at 2511 S. Kihei Rd. is **Kihei Prime Rib House,** open from 5 p.m., tel. 879-1954, offering most entrees for $18-30, including a well-stocked salad bar (by itself, $9.95). Sashimi, lobster, and stuffed mushroom appetizers are under $10, and the early-bird specials, 5-6 p.m. are $11.95, salad bar included. One of the best choices is rack of lamb for $21.95. An island ambience is created with carvings by Bruce Turnbull and paintings by Sigrid, both well-known local artists.

Located at the Menehune Shores Condo overlooking the beach, **Akina's** at 760 S. Kihei Rd., tel. 874-5787, is open nightly for dinner from 4 p.m., and offers a money-saving early-bird special. Start your meal with *pu pu* like artichoke hearts, chicken yakitori, or seared *ahi* for $5-10. Seafood pasta costs $21.95, while beef dishes like New York strip loin or steak and shrimp scampi are priced around $20. Less expensive dishes are chicken teriyaki or lemon chicken for under $14.95, or the salad bar for $10.95. Akina's seafood is char-broiled with garlic, sautéed in lemon butter, blackened, or prepared island-style with papaya and Bermuda onions, and is priced daily. A children's menu, with everything priced under $5, also helps to keep prices down.

The **Maui Lu Hotel** at 575 S. Kihei Rd., tel. 879-5858, offers a prime rib buffet and Polynesian Revue in the hotel's Longhouse nightly for $29.95. A full breakfast and dinner menu is available, as well as an early-bird dinner special for $9.95. The hotel still offers its famous Aloha Mele Luncheon, but only on the third Thursday of the month. Island crooner Jesse Nakooka performs Mon.-Fri. 6-9 p.m.

Isana Shogun, located at the Isana Resort, 515 N. Kihei Rd., tel. 874-5034, open nightly 5-10 p.m., is one of the best Japanese restaurants in the area. You can either sit at the sushi bar or have dinner cooked at your table in the teppan style. Upstairs is the Mermaid Bar, which has a karaoke sing-along after 10 p.m. *Teppan yaki* dinners featuring, shrimp, chicken, or beef along with green salad, *miso* soup, teppan vegetables, and rice range $15.95-25.95. There's a lower-priced children's menu, and a full selection of beer and sake.

ENTERTAINMENT

Kihei isn't exactly a hotspot when it comes to evening entertainment. A **Polynesian Review** is offered nightly along with their prime rib buffet at the Maui Lu Hotel, where island crooner, **Jesse Nakaooka** also performs easy listening tunes Mon.-Fri. 6-9 p.m. You can dance at **Margarita's Beach Cantina** now and again, and at **Luigi's** nightly, with karaoke as part of the entertainment. **Chums** offers karaoke Sun.-Thurs., with the local **Hawaiian Diamonds** swinging with contemporary dance music on the weekends. The **Isana Shogun Restaurant** provides karaoke nightly from 10 p.m., where you can become the star performer (heaven help us all!). Many of the restaurants offer entertainment on a hit-and-miss basis, usually one artist with a guitar, a small dinner combo, or some Hawaiian music. These are usually listed in the free tourist brochures.

SHOPPING AND PRACTICALITIES

While driving the length of Kihei, you will find shopping centers, both large and small, strung along the entire coastal area like shells on a dime store lei. At many you can buy food, clothing, sporting goods, camping and picnic supplies, sundries, photo equipment, cosmetics, resortwear, ice cream, pizza, dinner, and liquor. You can also book activities, order a custom bikini, or just relax with an ice cold beer while your partner satisfies his or her shopping addiction. In Kihei, you have more than ample opportunity to spend your hard-earned vacation money that would be a sin to take back home. $Aloha$!

Note: Most of the restaurants listed below are described under the "Food" section.

Azeka Place I

At the **Azeka Place Shopping Center,** along S. Kihei Rd. in the center of town, you'll find **Azeka's Market,** well stocked and featuring famous Azeka ribs for barbecues. There's also a great community bulletin board listing apartments, yard sales, and odds and ends. Most shops are open daily 9 a.m.-9 p.m. with shorter Sunday hours, including **Ben Franklin,** for everything from reading glasses to thumbtacks, and a small **Liberty House** for island fashions. **Rain-**

bow Connection, tel. 879-5188, features personalized and Polynesian gifts. **Lelani's** has towels, beachwear, hats, and postcards, and next door is **O'Rourke's Tourist Trap,** where the junk ain't bad, and neither are the prices. **Maui Water Wear** features alohawear, dresses, shirts, and a good selection of bathing suits. **Island Memories** is stocked with carved koa boxes, shells, earrings, woven basketry, a good selection of pottery, and hula instruments, all made in Hawaii. **Leather of the Sea** sells eelskin handbags, shoulder bags, belts, and briefcases. **Wings on the Wind** will send your spirits soaring with fantastic kites of all kinds, shapes, and colors. **Tropical Tantrum** specializes in hand-painted clothing by local artists, mostly for women but with a few selections for men as well.

Also here is **American Savings Bank,** tel. 879-1977, the Kihei **post office** at 1254 S. Kihei Rd., and a gas station. There's also **Kihei Acupuncture Clinic,** tel. 874-0544, run by Dr. Nancy Macauley specializing in gentle needling techniques, and offering a full selection of Chinese herbs. **Fox Photo One-Hour Lab** does quick developing and is a good place to buy film, and **Ocean Activities Center,** tel. 875-4544, has a desk from which you can book all types of activities.

Azeka Place II

Located just across the street from the original Azeka's, this new shopping center features the **Maui Dive Shop,** tel. 879-3388, a full service dive shop (see "Snorkeling and Scuba" in "Sports and Recreation"); **The Coffee Store,** a great place for a cup of coffee (40 kinds), a light lunch, or even a late night snack; **In's Eel Skins** for bags, belts, and accoutrements made from eel; **Rapre** whose shelves hold distinctive shells and gifts of Maui; **Liberty House,** a department store with tasteful island fashions; **Kihei Ace Hardware** in case you need a toggle bolt; **Bank of Hawaii,** a full-service bank; **Roland's Shoes** for everything from slippers to hiking boots, **Elephant Walk** filled with gifts and boutique items; and **Tradewinds Treasures** for distinctive souvenirs.

Longs Shopping Center

Located at 1215 S. Kihei Rd., just near Azeka Plaza, this shopping center is dominated by a huge **Longs Drug Store,** stocked with electronics, photo equipment, sundries, cosmetics, stationery, and even sporting goods. Around the center you will find the **T-Shirt Factory** featuring all kinds of discounted T-shirts; **A-1 Photo** for quick one-hour photos; **Kalbi Korean Barbecue** featuring inexpensive Korean food; and next door **Affordable Fashions,** a discount clothing store selling everything from alohawear to bathing suits. For a quick lunch try **Subs of Paradise** where you can satisfy any appetite with a foot-long sub sandwich, and **Stella Blue's,** an outdoor/indoor coffee house and deli. Boys and girls will find tasteful island fashions at the **The Children's Shop,** and you can do everything from faxing to packing and shipping at **Mail Boxes Etc.**

Kihei Town Center

This small shopping center just south of Azeka Place offers a 24-hour **Foodland,** a bank, an art gallery, a **Maui Dive Shop,** and a few clothing and gift stores.

International Market Place

Look for this bargain-filled, semi-open-air mall at 1945 S. Kihei Rd. that offers everything from tourist trinkets to fine art. Among its shops you will find **Serendipity,** open 10 a.m.-7 p.m., a small, well-appointed boutique that displays imported items mainly from Malaysia and Brazil. Nearby is **Made In Hawaii,** tel. 874-3760, open daily 9 a.m.-5 p.m., a store that specializes in a variety of locally made items. One of the best indoor/outdoor shops is **Bunga Maui,** open daily 9 a.m.-6 p.m., that specializes in ladies' fashions from Bali, all are personally designed by shop owner Rene. Recently she has introduced a line of men's aloha shirts, with more men's fashions planned for the future. Both the price and quality of the merchandise are very good.

Kamaole Shopping Center

This new mall at the east end of town features **Denny's, Erik's Seafood, Canton Chef, Cinnamon Roll Fare,** and various clothing, souvenir, and sundries stores. From its two floors of shops you can buy baubles, beads, some nicer pieces at **Jewels and Gifts of Paradise;** a tangle of novelty items and sundries at **O'Rourke's Tourist Trap;** and groceries, liquor, and souvenirs at **Whaler's General Store. Lappert's Ice Cream** sells island-made delights and fat-free yogurt. Also in the center is **Maui Dive**

Shop, a complete diving and watersports store offering rentals, swimwear, snorkels, cruises, and windsurfing lessons.

Dolphin Shopping Plaza

This small, two-story plaza along S. Kihei Road includes **Miki's** for swimwear and alohawear, and **Pro Photo and Gifts**, featuring 40-minute processing. You can take care of your sweet tooth by visiting the **Kihei Bakery,** open daily 6 a.m.-9 p.m., tel. 879-8666, where they make fresh bread, blueberry donuts, and even bagels. Here, too, the **New York Deli** is a clone of any found in the Big Apple, and if you have a craving for pizza try **Pizza Hut.**

Rainbow Mall

Yet another mall just up the road at 2439 S. Kihei Rd. features **Tropical Trappings,** a clothing store with resortwear; **South Pacific Kayaks;** and **Auntie Snorkel,** a booth out front that rents snorkel gear and boogie boards for very reasonable prices (see "Dive Shops and Marine Rentals" following). Other shops in the mall are the **T-shirt Factory; L.A. Rage,** selling women's apparel; **The Bridge,** a men's apparel store; **Topaz,** a fine jewelry store; and **Maui Custom Beach Wear,** where you can buy off the rack or have a bikini made especially for you (tops and bottoms sold separately). **Kihei Discount Liquor** and the **Paradise Fruit Company,** offering health-conscious fare, are also located in the mall.

Kamaole Beach Center

A small group of shops between Dolphin and Rainbow plazas, with the **Sports Page Grill and Bar, Wiki Wiki Pizza, E-Z Discount Store, TCBY Yogurt Shop,** and **Hobie Sports Store.**

Kukui Center

At the new **Kukui Center** along S. Kihei Road are **Waldenbooks, Valley Isle Produce,** a cash-and-carry store, **Kihei Kukui Laundromat, J.R.'s Music Store,** several apparel stores, **Kihei Art Gallery, Wings On The Wind Kites** for all sorts of flying objects, **Whaler's General Store** for sundries, and **Maui Dive Shop.**

Kihei Gateway Plaza

Kihei's newest shopping mall has opened along the Piilani Highway (Rt. 31), the main thoroughfare above Kihei that parallels Kihei Road. The entrance to the plaza is marked by **Gas Express,** continue on the service road past the gas station, and turn at the second right onto another service road that leads into the **Kihei Commercial Center.** Here you'll find **Kihei Wine and Spirits,** the best bottle shop in Kihei and the **Pikake Bakery,** the best gourmet bakery in the Kihei area.

Swap Meet and Farmer's Market

If you're looking for a bargain on clothes, gifts, craft items, and odds and ends, try the **Kihei swap meet** every Saturday 7 a.m.-4 p.m. across the road from Kalama Beach Park.

A **farmer's market** is held in the parking lot near Suda's Store at 61 S. Kihei Rd., every Tuesday and Saturday from 1:30 p.m. until the vendors decide to call it a day. Besides fresh produce, stalls sell shells, T-shirts, and knickknacks of all kinds.

North End Shopping

At the very north end of Kihei as you approach from Kahului or Lahaina is the **Sugar Beach General Store,** tel. 879-6224, with a small clutch of shops selling resortwear, snacks, gifts, and jewelry. Nearby at **Kealia Beach Shopping Plaza** is the **Kealia General Store** and the **Pacific Whale Foundation** office. **Suda's Kihei Store** is a basic little market with limited food items, but with cold beer, and sits along the *mauka* side at 61 S. Kihei Road. A few minutes down the road from Suda's heading for Kihei, look for the **Nona Lana Cottages** where you can pick up a fresh flower lei for a reasonable price.

At Maalaea Harbor look for the **Maalaea General Store,** open daily except Monday 8 a.m.-5 p.m., where you have a much better chance of buying fishing tackle than you do a loaf of bread. They do have some very limited groceries, sundries, and gasoline.

Food/Liquor Stores

Azeka's Market is famous for its delicious marinated ribs, sought after by local barbeque artists, along with selections of exotic Asian foods and spices, as well as shelves stocked with national brands and an assortment of general merchandise; **Foodland** at Kihei Town Center (open 24 hours) and **Star Market** at 1310 S. Kihei Rd., are full-service supermarkets with a complete liquor, wine, and beer section. **Kihei Discount Liquor** has a good selection of liquor, imported beers, and wine at the Rainbow Mall along S. Kihei Road.

Kihei Wine and Spirits, located at the Kihei Commercial Center, the second right behind Gas Express above Kihei on the Piilani Hwy., tel. 879-0555, open daily 10 a.m.-7 p.m., Saturday until 5 p.m., has a fantastic selection of wine and beer and a great little gourmet food section. Along with your liquor, pick up some imported pasta, sun-dried zucchini or tomatoes, olives, and fancy cheese. Even the most discriminating yuppie will find all they need for a first-class picnic at Kihei Wine and Spirits.

The **Pikake Bakery,** open daily 8 a.m.-6 p.m. except Sunday, tel. 879-7295, just next-door to Kihei Wine and Spirits is owned and operated by Peter and Tina Teimorabadi, who bake the best breads and pastries in Kihei. Choose a bread flavored with red onions and olives or red potatoes and rosemary, or the *pane* fraciliano made with semolina flour. Order a cup of cappuccino and choose a cinnamon roll with macadamia nuts; a walnut muffin; cheese, custard, or chocolate bear claw; or an apple muffin. All breads and pastries are made fresh with the finest ingredients.

DIVE SHOPS AND MARINE RENTALS

The **Maui Dive Shop** at its locations throughout the Kihei area including Azeka Place II, tel. 879-3388, the Kamaole Shopping Center, tel. 879-1533, the Kihei Town Center, tel. 879-1919, and at the Wailea Shopping Village, tel. 879-3166, offers a full range of equipment, lessons, and rentals.

The Dive and Sea Center, 1975 S. Kihei Rd., tel. 874-1952, open daily 7 a.m.-5 p.m., and until noon on Sunday, is a full-service dive shop offering scuba dives, four-day certification classes for $250, air refills, equipment rentals (scuba gear $19.95 per day, snorkel gear $5 per day), and dive/snorkel trips to Molokini Crater (snorkelers pay $49, a one-tank beginner dive costs $80) on a six-passenger Mako boat so that you are given individual attention and full value for the money.

Snorkel Bob's, tel. 879-8225, is easy to spot at 1913 S. Kihei Road. The weekly prices can't be beat at $15 for snorkel gear or boogie boards (day rentals available too). You also get snorkel tips, a fish I.D. card, and the semi-soggy underwater humor of Snorkel Bob.

Auntie Snorkel and Aloha Destinations, tel. 879-6263, located in a booth in front of the Rainbow Mall along S. Kihei Road, and operated by Melissa and Mike McCoy, rents snorkle gear at $3.95 per day or $11.95 per week, along with boogie boards, beach chairs, and even ice chests. These are among the lowest prices in the area.

Located at the Rainbow Mall along S. Kihei Road, **South Pacific Kayaks,** tel. 875-4848, (800) 776-2326, open daily 8 a.m.-5 p.m., offers a half-day introductory trip for $55, or an advanced explorer trip along the remote coastline of East Maui for $79. Both tours include lunch along with plenty of snorkeling opportunities as you glide in and out tiny bays fashioned from jutting lava rock fingers. South Pacific Kayaks offer rentals of single at $20, and double kayaks at $40, per day.

SeaEscape U-Drive Boat Rental, at 1979 S. Kihei Rd., tel. 879-3721, offers seagoing motorized rafts that you can pilot yourself to all the snorkel, dive, and picturesque spots of the Lahaina Roads. Rates begin at $80 per hour (two-hour minimum, additional hours $35) for a 16-foot zodiac with a 25 hp motor. Larger boats are available.

Ocean Activities Center, tel. 879-4485, is at the Kamaole Shopping Center (look for the Denny's sign along S. Kihei); you can book every fun activity on Maui and purchase anything you'll need for sun and surf at this excellent one-stop store.

SERVICES

For a full service bookstore browse at **Waldenbooks** at the Kukui Center, open daily 9 a.m.-9 p.m., and 10 a.m.-5:30 p.m. on Sunday, tel. 874-3688. Here is where you will find shelves stocked with all kinds of books and titles from fiction to travel guidebooks. Also at the Kukui Center is a **Kukui Laundromat,** tel. 879-7211, open weekdays 10 a.m.-5 p.m., Saturday 10 a.m.-2 p.m., featuring self- or full-service.

Mail Boxes Etc. at Longs Shopping Center 1215 S. Kihei Rd., open weekdays 8 a.m.-6 p.m., Saturday 9 a.m.-5 p.m., Sunday 10 a.m.-3 p.m., offers fax services, copies, notary, and packing and shipping.

The main **U.S. post office** in Kihei is located just near Azeka Plaza at 1254 S. Kihei Rd., tel. 879-2403.

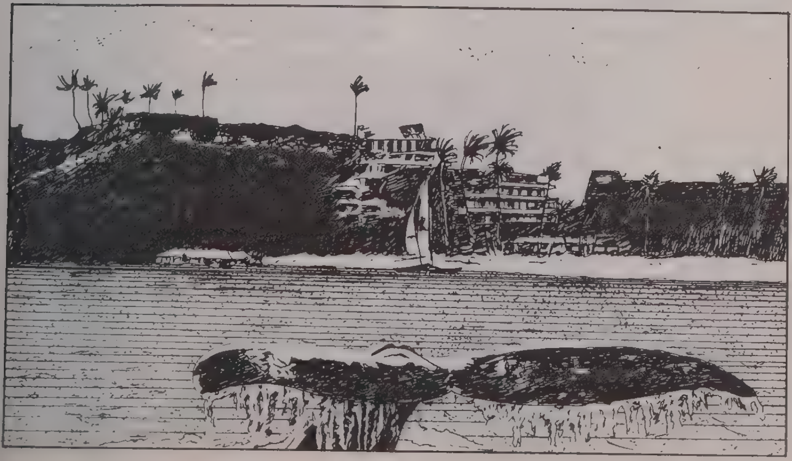
For medical emergencies try: **Kihei Physicians,** tel. 879-7781, at 1325 S. Kihei Road, Suite 103, open 8 a.m-8 p.m. (till 5 p.m. Saturday, 1 p.m. Sunday); **Kihei-Wailea Medical Center,** tel. 874-8100, at 41 E. Lipoa St., with physicians, a pharmacy, physical therapy, and a clinical laboratory (same hours as Kihei Physicians); or **Kihei Clinic and Wailea Medical Service,** tel. 879-7447, at 1993 S. Kihei Rd., open 24 hours a day. Chiropractic services are available at the **Chiropractic Clinic of Kihei,** tel. 879-7246, at 1819 S. Kihei Rd., which specializes in non-force techniques.

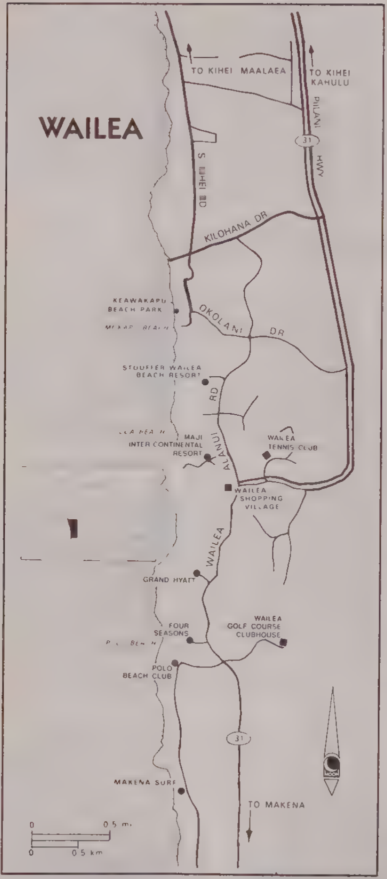
WAILEA AND BEYOND

Wailea ("Waters of Lea" or "Joyful Waters") isn't for the hoi polloi. It's a deluxe resort area custom-tailored to fit the egos of the upper class like a pair of silk pajamas. This section of southeastern Maui was barren and bleak until Alexander and Baldwin Co. decided to landscape it into an emerald 1,450-acre oasis of world-class golf courses and destination resorts. Every street light, palm tree, and potted plant is a deliberate accessory to the decor so that the overall feeling is soothing, pleasant, and in good taste. To dispel any notions of snootiness, the five sparkling beaches that front the resorts were left open to the public and even improved with better access, parking areas, showers, and picnic tables—a gracious gesture even if state law does require open access! You'll know when you leave Kihei and enter Wailea. The green, quiet, and wide tree-lined avenues give the impression of an upper-class residential area. Wailea is where you come when quality is the most important aspect of your vacation. The brilliant five-star resorts are first-rate architecturally, and the grounds are exquisite botanical jewel boxes.

Onward And Backward

If you turn your back to the sea and look toward Haleakala, you'll see its cool, green forests and peak wreathed in mysterious clouds. You'll want to run right over, but you can't get there from here! Outrageous as it may sound, you have to double back 18 miles to Kahului and then head down Route 37 for another 20 miles just to get to

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the exact same spot on Route 37 that you can easily see. On the map there's a neat little road called **Makena Road** that connects the Wailea/Makena area with Upcountry in a mere two-mile stretch, but it's closed! An ongoing fight over who's responsible for its maintenance keeps it that way. Once this appalling situation is rectified, you'll be able to travel easily to the **Tedeschi Winery** and continue on the "wrong way" to Hana, or go left to Kula and Upcountry. For now, however, happy motoring!

BEACHES

If you're not fortunate enough to be staying in Wailea, the best reason for coming here is its beaches. These little beauties are crescent moons of white sand that usually end in lava outcroppings on both ends. This makes for sheltered swimmable waters and good snorkeling and scuba. Many of the hotel guests in Wailea seem to hang around the hotel pools, maybe peacocking or just trying to get their money's worth, so the beaches are surprisingly uncrowded. The following beaches are listed from north to south, toward Makena.

Keawakapu

The first Wailea beach, almost a buffer between Kihei and Wailea, is just past the Mana Kai Resort. Turn left onto Kamala Place, or proceed straight on S. Kihei Road until it dead-ends. Plenty of parking at both accesses, but no amenities. Keawakapu is a lovely white-sand beach with a sandy bottom. Good swimming and fair snorkeling. There's also a beginner's dive spot offshore where an underwater junkyard of a few hundred cars forms an artificial reef.

Mokapu And Ulua

These two beaches are shoulder to shoulder, separated only by a rock outcropping. Turn right off Wailea Alanui Drive at the first turn past the Intercontinental Hotel. The beach is clearly marked, and there's a parking area, showers, and restrooms. Being resort beaches, they're both particularly well-kept. Beautiful white sand and protected waters are perfect for swimming. There's good snorkeling at the outcropping separating the beaches, or swim out to the first reef just in front of the rocks for excellent snorkeling.

Wailea Beach

Travel one-half mile past the Wailea town center and turn right onto a clearly marked access road; at the beach there's good parking, also showers and toilets. A short but wide beach of pure white sand, Wailea offers good swimming and bodysurfing, but the snorkeling is only fair.

Polo Beach

Follow Wailea Alanui Drive toward Makena. Turn right at the clearly marked sign near Polo

Beach condo. Here also are paved parking, showers, and toilets. Polo Beach is good for swimming and sunbathing, with few tourists. There's excellent snorkeling in front of the rocks separating Polo from Wailea Beach—tremendous amounts of fish, and one of the easiest spots to get to.

ACCOMMODATIONS

Stouffer's Wailea Beach Resort

Always a beauty, Stouffer's, at 3550 Wailea Alanui Dr., Wailea, HI 96753, tel. 879-4900, (800) 992-4532, is like a rich red cabernet that has aged superbly. Now under the direction of general manager Greg Nelson, the hotel has been given a magnificent $45 million face-lift, which included every guestroom ($63,000 per room), all public areas, and every nook and cranny. Stouffer's is a superbly appointed resort with attention given to the most minute detail of comfort and luxury. When you enter the main lobby, you're actually on the fifth floor; the ones below terrace down the mountainside to the white-sand beach. The lobby has huge oak and brass doors, original artworks on the walls, and a sweeping marble staircase leading down to the Palm Court Restaurant. The pool area has also been renovated. A bubbling spa fashioned from lava rock is surrounded by vines and flowering trees; another spa contains three little pools and a gurgling fountain, so that while the therapeutic water sooths your muscles, the music of the fountain soothes your nerves. The hotel boasts the best beach in the area, long known as an excellent vantage point from which to view humpback whales in season. The impeccable grounds have grown into an actual botanical garden, with all plants identified. And everywhere there is water, cascading over tiny waterfalls, tumbling in brooks, and reflecting the amazing green canopy in tranquil lagoons.

The white-on-tan rooms are appointed with koa and rattan furniture. Beds are brightened with quilted pillows and each room is accented with standing lamps, paintings of Hawaiian flora, an entertainment center with VCR and remote-control TV, wall safe, a glass-topped writing desk, fully stocked wet bar, double closets with padded hangers, even matching *yukata* for an evening of lounging. Sliding doors lead to a lanai where you can relax or enjoy a quiet in-room meal. The bathrooms are luxurious with double marble-topped sinks, a queen-size tub, pulsing shower head, vanity mirror, hairdryer, and quality lotions, soaps, and creams.

The hotel features the very private **Mokapu Beach Club,** a detached low-rise wing complete with its own pool and daily continental breakfast, where the hotel's impeccable service rises yet higher with limousine and valet service and 24-hour concierges. Room rates are $215 for a standard to $390 for an ocean view; $400 for the Makapu Beach Club, and $585 for a one-bedroom suite; $25 additional person. Varying rates

Wailea Grand Resort

include a family plan, where children under 18 stay free if they're in their parents' room, and also a variety of golf and tennis packages.

Stouffer's Wailea Beach Resort has been acclaimed as a Five-Diamond Resort by the AAA Motor Club for 10 consecutive years, while **Raffles Restaurant** has not only won official culinary awards but the praise of local residents, particularly for its magnificent Sunday brunch. You will also enjoy the **Palm Court,** another restaurant; the poolside **Maui Onion;** a cocktail lounge; and a luau that is held twice weekly. Stouffer's offers valet parking, 24-hour room service, a fitness center, free daily newspaper, and an **Ocean Activities Center** to book you into every kind of outdoor Maui activity. The most amazing feature about the resort is its feeling of peace and tranquility.

Maui Inter-Continental Resort

The Maui Inter-Continental Resort, at 3700 Wailea Alanui Dr., Wailea, Maui, HI 96753, tel. (800) 367-2960, 879-1922 on Maui, is a class act. Even the Wrong Way signs politely state "*Please,* Do Not Enter." The main lobby, supported by gigantic wooden beams, is inviting with overstuffed chairs in a formal setting, while a wall of glass frames a wide panorama of the sea and Lanai floating on the horizon. Walk out onto a stone-tiled portico and below, in a central courtyard ringed by palms, is a series of quiet koi ponds highlighted with red torch ginger. Stroll the 22 meticulously landscaped acres, and dip into either of the two pools: one for relaxing, the other a lap pool designed to give the illusion that you are swimming out to sea.

At least 70% of the rooms have ocean views, which in most cases are actually oceanfront. Rooms are coordinated with light pastel tones of green-on-tan and beige, appointed with marble-topped writing desks and incidental tables. All have a large entertainment center with remote-control TV, a fully stocked mini bar, coffeemaker, and a double closet with full-length mirror. Marble bathrooms are lavish with a full bath and shower, double sinks, and separate dressing area. Doors open to a terra-cotta floored lanai, flushed with sunshine and sea breezes, from where you have a private view of the Lahaina Roads. More amenities include 24-hour room service, a self-service laundry, valet parking, a beauty salon, and fitness center. Rates run $159 for a standard to $279 for a deluxe; suites are available from $750, $30 per extra person. Special family plans, room and car, honeymoon, and golf packages are available.

Four Seasons Resort Wailea

The Four Seasons Resort Wailea, 3900 Wailea Alanui, Wailea, Maui, HI 96753, tel. (800) 334-6284, 874-8000 on Maui, situated at the south end of Wailea Beach, is oriented to the setting sun and opens itself up to the sweet sea breezes. Casually elegant, the open-air lobby is full of cushy chairs and couches, fountains, flowers, fans, and a grand staircase that glides down

garden of the luxurious Four Seasons Resort

BOB NILSEN

to the huge pool at beach level. The pool and the colonnade of lobby pillars above it hint at a Romanesque architectural influence, yet the ambience and colors of the hotel say Island natural. Original artwork and reproductions hang throughout the lobby and hallways, while huge fossilized sea anemones are displayed on lobby tables, and birds and plants bring the outdoors inside. Countless little details make this resort pleasant and special.

The Four Seasons is a study of cream-on-cream, and this color scheme runs throughout the resort, offset by coral, almond, muted greens, and other pastels. Each large room has a bedroom and sitting area, a bath with separate shower and deep tub, a well-stocked wet bar, TV and complimentary video, room safe, and private lanai; 85% of the rooms have an ocean view and all have twice-daily room service. While air-conditioning is standard, rooms also have sliding screen doors or louvered French doors and overhead fans. Double rooms and suites are even more spacious, with the addition of a second bathroom and/or a dining area. Rates run $325-500 for a partial-to-full ocean view, $75 extra person, and $650-2,200 for a suite. Rates on the Club Floor, which includes on-floor check-in, complimentary continental breakfast, afternoon tea, sunset cocktails and hors d'oeuvres, and a personal concierge, run an additonal $100 a day for two people, $80 extra person. The club lounge on this floor also provides books, newspapers, magazines, and board games; golf, family, room and car, and other special packages are also available.

Other amenities include a lounge, a games bar with a fine collection of surfing memorabilia, meeting rooms for conventions, complimentary valet parking, 24-hour room service, and an early arrival-late departure lounge where you can relax and enjoy the hotel services, store a small bag, or shower off the grit of travel. On site are two tennis courts; lawn croquet; an expanded health club with exercise machines and a steam room; and organized beach activities. Five shops are also here, among them **Viewpoint,** for alohawear, **Hildgund Jewelers,** and **Lamonts,** a gift and sundries shop. A hotel-supervised, full-day (9 a.m.-5 p.m.) children's activities program is also available for youngsters 5-12 years old.

The Four Seasons' three **restaurants** are the Seasons, Pacific Grill, and the poolside Cabana Cafe. With table linen, crystal, classical music, and jackets required for men, the **Seasons** is elegant, but not stuffy—the decor is weathered bamboo, the windows open to let in sea breezes and moonlight, and the island cuisine is offered in a "homelike" presentation. Dinner is 6-10 p.m. nightly, and reservations are recommended. Open all day, the **Pacific Grill** is more casual, with alohawear and activewear the norm. Breakfast offers a choice of buffets. The lunch menu includes sandwiches, salads, and pasta. For dinner, entrees are from Asia and the Pacific, some cooked in view of the guests at the "Oriental exhibition kitchen." For a quick bite, try a burger, *pu pu,* or tropical drink at the **Cabana Cafe** 11 a.m.-7 p.m.

Kea Lani Hotel

While Aladdin napped and dreamed of high adventure, his genie was at work building a pleasure dome more splendid than the great Khan's Xanadu. The Kea Lani Hotel, 4100 Wailea Alanui, Wailea, HI 96753, tel. 875-4100, (800) 659-4100, is an alabaster fantasy bazaar where turrets and cupolas cover vaulted and coved ceilings suspended above towering pillars. Enter the central lobby, an open-air court with a bubbling fountain, completely sculpted and gilded; sultan's slippers would be appropriate here to pad around on the mosaic floors. A staircase leads to a tranquil pool area fronting a wide sweep of grass and perpetual blue sea. On the second level is a parlor, formal but comfortable, with giant shoji-like mirrors and sculpted harps and lyres embedded in the walls.

Lodging at the Kea Lani is in one-bedroom luxury suites priced $235-$385, or in opulent two- and three-bedroom villas priced $695-995 that include a car and private pool. Enter the suites, very roomy at just under 900 square feet, to find the rich embossed weave of a Berber carpet contrasting with white-on-white walls. Double doors open to the master bedroom with its own entertainment center, mini-bar, large dresser/vanity, and brass valet. The parlor, formal but comfy, is appointed with puff-pillowed chairs, a queen-size sleeper sofa, entertainment center, marble-topped tables, and a full bar with microwave and coffeemaker. All rooms are air-conditioned, but there are also ceiling fans. The bathroom, marble from floor to ceiling, features an oversized tub, two pedestal sinks, a huge stall shower, Neutro-

Kea Lani Hotel

gena bath products, full-length mirror, a hairdryer, and a vanity mirror. Cotton *yukata* for a day of lounging. A steam iron and board available for last minute touch ups.

The villas are magnificent. Outside is a private courtyard complete with table, cotton-clad chaise lounges, and a plunge pool, slightly heated and perfect for two. Inside, the bi-level villa includes a completely tiled living room, furnished with an Oriental rug, glass-topped tables, couches and chairs, and a complete entertainment center. The kitchen includes a fridge, stove, microwave, trash compactor, dishwasher, and laundry room. Two downstairs bedrooms, each with full baths, pamper you with queen-size beds. Upstairs, an alcove leads to the master bedroom self-contained with entertainment center; mini bar; two pedestal sinks; a deep, almost two-person tub; and a huge shower area. The walk-in closet, as large as many hotel rooms, features a wall safe.

The hotel's pool area is grand, just right for frolicking or for savoring an afternoon siesta. A free-form upper pool, boasting a swim-to bar, and serviced by the **Polo Beach Grill,** is connected to the lower pool by a 140-foot water slide. The lower area is family oriented with a football-shaped children's pool, but escape is at hand at the casbah pool, inlaid with multihued tiles forming an entwined moon and sun around it; adults can shelter in Camelot-like tents providing shade and privacy.

Other amenities include a video library, complimentary fitness center, a clutch of swank boutiques, jewelry store, and a hair salon. The children have their own **Keiki Kealani,** "Children's Heaven," open daily 9 a.m.-3 p.m., where for $15 children ages 5-12 are entertained with a mixture of fun and educational activities, and even given lunch.

For casual dining visit **Cafe Ciao,** rich with the smell of espresso, where the shelves hold homemade jellies, jams, chutney, peppercorn ketchup, and Italian olives. Choose fresh-baked bread, pastries, a spicy focaccia, pesto salad, even ready-to microwave Italian rigatoni and chicken Parmesan.

Towering glass and wooden doors open into **Kealani, the Restaurant,** where elegant dining is assured in this sanctuary hung with huge chandeliers and capped with a molded ceiling. Ocean breezes flow freely through louvered windows into the white-on-gray great hall furnished with marble-topped tables. For a romantic evening, choose a table in a more intimate area, where a lowered ceiling, and massive sideboard filled with wine and set with pottery, create a warmer, candle-lit atmosphere. At the entrance to the restaurant is a lounge area with a hand-rubbed wooden bar that offers evening entertainment, usually a jazz or Hawaiian ensemble.

Grand Wailea Resort And Spa

A sublime interplay of cascading water, light diffused and brilliant, and the music of natural sound, have been entwined with fine art, sculpted landscaping, and brilliant architecture to create the intangible quality of grandeur so apparent at the astounding Grand Wailea Resort and Spa, 3850 Wailea Alanui Dr., Wailea, HI 96753, tel. 875-1234. On arrival the spume of a thunderous waterfall, misting a heroic sculpture of the warrior king, Kamehameha, is the tangible spirit of the grand hotel. Inside the towering reception atrium, alive with the essence of over 10,000 plants, flowers, and ferns, the water and sculpture interplay continues. Hula dancers both male and female, some with arms outstretched to the sun, others in repose or in a stance of power, are the visual *mele* singing of the ancient times. A mermaid, bronzed, bare-breasted, offers a triton shell of sweet water, and behind, sleek canoes float on a pond of blue. Alcoves and arches frame dramatic scenes in every direction. Ahead the glimmering sea, foaming surf, and wind-tossed palms dance to their immortal tune. Left and right, Fernando Botero's sculpted women—enormous, buxom, and pleasant—lie in alluring repose. Bellmen, in starched white livery, lead you to your room over marble floors embossed with mosaic tiles and laid over with rich carpets.

Rooms, the least of which has an ocean view, feature private lanai that look out over the water and flower gardens below, while inside they are sanctuaries of pure luxury. All are appointed in soothing earth tones with comfortable puff-pillowed chairs, a complete entertainment center with remote color TV, VCR, mini-fridge and bar, in-room safes, multiple phones, twice daily maid service, and turn-down service. Rates are $350-425 for standard rooms, $500 for the Regency club, and $700-$8000 for the luxury suites.

If Nero had the health and relaxation resources found at the hotel's **Spa Grande,** his fiddle playing would have vastly improved and Rome never would have burned. You enter the facility and the magic begins as soon as you shed your clothing and don a fluffy terry cloth robe. Walk the marble floors and choose a loofah scrub or dip first into a Japanese *o furo* that unjangles nerves and soothes muscles. From there, a cold dip to revitalize and then into the **Terme Circuit,** a series of baths, one more intriguing than the other. Choose from a jello green papaya bath, a dark green *limu* bath, a mud bath, or the crystal waters of an aroma bath. Special to the facility are the Hawaiian rejuvenating bath, made from Hawaiian alae salt and a number of spices, and the tropical enzyme bath, especially good for the skin. From there a cascading waterfall massages you with watery fingers, or a jet bath sends 50 penetrating streams of water in varying temperatures that let you know that you are indeed alive. Awaiting you are private massage rooms where you can choose seven different types of massage and five different types of facials. Each room opens to the sea whose eternal rhythm helps to create complete relaxation.

The pool area surrounds a "volcano" and fronts Wailea beach. Here, a formal fountain, surrounded by royal palms, is reflected in a rectangular pool inlaid with white and gold tile forming a giant hibiscus. A canyon riverpool, complete with gentle current, glides you through a series of pools, and past small grottoes where you can stop to enjoy a jacuzzi, swing like Tom Sawyer on a suspended rope, swim up to a bar for your favorite drink, or just slip along until you are deposited in the main pool. Waiting is the world's only water elevator that lifts you to the top again and again.

The resort has an eclectic mix of restaurants, all landscaped around the central theme of water, art, and flowers that offer a variety of cuisines catering to all tastes and appetites. **The Grand Dining Room Maui** is French with an Oriental twist. Start with wonderful appetizers like lobster noodle soufflé at $12.50, a Maui Onion broth with Gruyère for $6, or a Mandarin chicken salad for $11. Entrees beginning at $27 range from grilled *ahi* Nicoise, to Hoisin encrusted lamb loin. A fun and informal restaurant more reasonably priced is **Bistro Molokini,** Italiano with antipasti for under $9; pasta smothered in everything from shrimp to pancetta for under $19; pizza with fresh tomato, cheeses, and Italian meats under $16; and main dishes like piccata milanese, veal dipped in Parmesan and served with risotto for $27. **Humuhumu** is a thatched-roof Polynesian restaurant afloat on its own lagoon complete with 2,000 varieties of tropical fish. The specialties prepared at the Humuhumu come from throughout the pacific. *Pu pu* like fried coconut shrimp $12, or a dim sum basket for $9.50, are great to nibble on while enjoying a special exotic drink like a Humu Heaven. Entrees are delightful with offerings like wok-seared scallops Sichuan for $27, or an enormous porterhouse steak for $30. The **Cafe**

Kula specializes in "Spa Cuisine," dishes especially prepared with dynamic health in mind. Here the freshest fruits, organic vegetables, and whole grains provide the foundation for most dishes. For breakfast enjoy fresh carrot juice $4.50, housemade granola at $7, or apple-stuffed crepes with fresh brandied currants for $8. Appetizers are spicy black bean chili for $6 or summer oranges with raspberries and papaya for $6. Healthful entree choices are Basmati rice torte for $11.50, or grilled salmon at $13. Perhaps the most elegant restaurant is **Kincha,** serving superb Japanese cuisine. Enter over stepping stones past a replica of a golden tea kettle used by Toyotomi Hideyoshi, revered as both a great warrior and a master of the *chanoyu,* tea ceremony. Follow the stones past stone lanterns that light your way over a hump-backed bridge, a symbol of life, that crosses a tiny stream brimming with orange and white *koi.* Inside a raised *tatami* area awaits with sushi chefs ready to perform their magic. Private rooms, comfortable with *zabuton* backrests are perfect for a very refined full meal. For a treat order the sashimi moriawase, a sampler of the best sashimi for $40, or start with a hot appetizer like kani shumai, deep fried croquette of crab for $10. Soups and salads are wafu salad, greens in a Japanese dressing for $7, *miso wan,* a traditional soup for $3, or cha soba, tea flavored buckwheat noodles for $10. Entrees are Japanese favorites like hamachi teriyaki, broiled yellowtail tuna at $30, or tempura, regular or deluxe $35-$55.

To make a family visit perfect, there is **Camp Wailea,** $35 per day, for children ages 3-15. The day camp, run by professionals, features movies, a pre-school playroom, arts and crafts, a computer learning center, video game room, and a kids' restaurant with their own dance floor and soda fountain. **Rock Wailea** is a teen-age nightclub with dance floor, light show, and non-alcoholic bar. And finally, there is a non-denominational **chapel,** a miniature cathedral with floor to ceiling stained-glass windows by renowned Indonesian artist, Yvonne Cheng, and a number of exclusive shops and boutiques for your shopping pleasure.

Destination Resorts

Located at 3750 Wailea Alanui, Wailea, HI 96753, tel. (800) 367-5246 Mainland, (800) 423-8773, ext. 510, Canada, and 879-1595 collect in Hawaii. This complex is made up of four separate villages: **Ekolu,** $135-160, near the golf course; **Ekahi,** the least expensive, from $130 near the tennis courts; **Elua,** the most expensive, from $265 near the sea; and **Grand Champions,** from $175 on the golf links. Rates are lower during the off-season, and special golf and car packages are available. There is a three-night minimum stay, $20 extra person, and daily housekeeping service. All units are plush and fully furnished, with swimming pools and tennis courts on the premises. The beach, two golf courses, and additional tennis courts are nearby.

FOOD

Raffles Restaurant

Glide regally down the marble and burnished brass central staircase from the main lobby of Stouffer's Wailea Beach Resort to Raffles Restaurant, tel. 879-4900, reservations a must, dinner 6:30-10:30 p.m. daily except Monday, dress semi-formal. Pass through enormous double doors into a formal room with boldly upholstered high-backed chairs, wrought-iron tables, a full-service marble bar, a grand piano, and an intimate hardwood dance floor. Inspired by the famed Raffles of Singapore, this restaurant lives up to the founders' tradition. Sashimi, lobster, and crab cocktails tantalize your taste buds, preparing them for the entrees. Salads galore, including mushroom, spinach, Manoa lettuce—all in savory dressings—complement lobster bisque or Maui onion soup. Roast rack of lamb, *onaga* with baby spinach and caviar, or veal grenadine in whiskey cream are just some of the delights prepared by the chefs. Wines are from the best vineyards around the world, and magnificent desserts make you pray for just a little more room.

Raffle's Sunday Brunch, 9 a.m.-2 p.m., is legendary. For $29 you choose from a selection of the best island fruits and vegetables, and a table laden with rich and creamy desserts. Omelettes made to order are stuffed with seafood, crunchy vegetables, or plump Portuguese sausages. The entree table groans with chops, steaks, fresh fish, caviar, prosciutto, crab, lobster, eggs Benedict, and more. Steaming pots of coffee are brought to every table while waiters constantly change all used table settings. Be smart and sample slowly; this is gourmet food that demands a gourmet attitude.

The **Palm Court** is Stouffer's main dining room. Walk though the lobby and look over the rail to the partially open-air restaurant below, open for breakfast 6-11 a.m. and for dinner nightly from 6 p.m. The menu offers a different buffet every night featuring cuisines ranging from Italy to the Southwest. The Palm Court is a first-rate restaurant with very reasonable prices, the best in its category in Wailea!

Stouffer's **Sunset Terrace** is a delightful perch on which to have a drink and survey the grounds and beach below. Every evening brings a dramatic torch-lighting ceremony. The drums reverberate and the liquid melancholy of the conch trumpet sends a call for meditation at day's end. Drinks include the full complement of island specialties, and you can order wonderful gourmet-quality *pu pu.*

The **Maui Onion** is a convenient snack-type restaurant at poolside. Burgers, sandwiches, salads, smoothies, and Maui onion rings, their specialty, are on the limited menu. Prices are reasonable, especially if you don't want to budge from your lounge chair. On Wednesday and Friday evenings 5:30-8:30 p.m., relax here and dine under the stars on a limited choice of entrees.

Hula Moon

The Maui Inter-Continental's Hula Moon, open daily for lunch and dinner, is a casual indoor/outdoor restaurant draped with awnings for shade and privacy. The name Hula Moon derives from the writings of Don Blanding, Hawaii's poet laureate, who arrived by steamship in 1924, dead broke, and remained for over forty years, all the while singing the island's praises. At the restaurant's entrance are opened drawers from Don Blanding's desk filled with memories—Lucky Strike cigarettes, round sunglasses, a box camera, matchboxes, and playing cards—all whispering of the time when Hawaii was a distant land where only the rich and famous came to escape. Choose a table or horseshoe booth and for lunch dine on everything from a juicy footlong hot dog for $6.95 to an *ahi cabalerro*—fresh grilled tuna strips with spices, pepper, onions, and tomatoes served with warm flour tortillas for $10.50. The poolside menu, basically appetizers, offers Chinese spring rolls for $4.50, or an assortment of sandwiches like a tuna pocket for $9. For dinner, the menu begins with coconut-fried shrimp and spicy marmalade for $8.50 or chicken sautéed with peanut sauce for $6.50. A famous specialty is Oh Joy's steamed seafood basket—scallops, lobster, fish, prawns, Chinese dim sum and Alaskan crab legs brushed with herb butter and served with a trio of dipping sauces for $38. Enjoy a mixed seafood grill for $28.95, a whole Maine lobster at market price, or grilled shrimp and scallops for $18.95. Hula Moon has an extensive wine list, with selections from France to Australia, and full bar serving exotic drinks.

A special **Sunday Champagne Brunch** is offered in the Makani Room 9 a.m.-1 p.m. for $28. Let the piano accompaniment soothe your soul as you satiate your body with made-to-order omelettes; fresh fruits and pastries; or mouthwatering entrees of fish, poultry, and meat. Another hotel restaurant is the **Lanai Terrace,** an all-day restaurant where you can have a great meal at an affordable price.

The **Inu Inu Lounge** is a full-service bar where you can dance to live music from 9 p.m. until closing Tues.-Saturday. Completely open and protected by floor-to-ceiling glass, the lounge offers a romantic view of the beach and ocean in the background, or enjoy **Maui's Merriest Luau** every Tuesday, Thursday, and Friday from 5:30 p.m. (see "Luau" in "Out and About").

Seasons

Located in the Four Seasons Resort, this elegant restaurant is an experience in fine dining. Luxuriate in the teal and bamboo surroundings, or sit on the terrace and look out over the ocean at the sunset. Emphasis is on island seafood such as pan-fried pink snapper with braised fennel and apple raisin curry sauce, sashimi, gazpacho, and prawns for $25-39. Open 6-10 p.m., tel. 874-8000, reservations recommended and proper dress required.

The all-day and casual **Pacific Grill** restaurant combines a large selection of foods from the Orient and the West; the breakfast buffet is a long-established special. For sandwiches and tropical drinks anytime until sundown, try the **Cabana Cafe** at poolside. At dusk, catch the Hawaiian music and hula dancers at the cafe or stroll up to **Lobby Lounge** to catch the multi-

Opposite page (top to bottom): Koolau Gap at Haleakala Crater (David Stanley); the magical moment of a Haleakala sunrise (J.D. Bisignani)

hued sunset curtain descending upon this beautiful tropical setting.

Sandcastle Restaurant

Located at Wailea Shopping Village, tel. 879-0606, this moderate restaurant is far enough out of the way so you can count on getting a table, but reservations are recommended anyway. The restaurant, overlooking a small courtyard, has wraparound glass and mirrors, vaulted ceilings, and latticework partitions allowing for some privacy. Lunch served daily 11 a.m.-3 p.m. offers a full range of sandwiches from $5.95 to $10.95. Lighter appetites will enjoy a full salad selection $6.95-8.95, which you can combine with a pizza for a full yet inexpensive meal. Early-bird specials, offered 5-6 p.m., are complete dinners for $9.95-14.95, otherwise the dinner menu offers entrees like roasted rack of lamb for $19.95, filet mignon for $18.95, fresh catch at the daily quote, and prime rib of beef au jus for $16.95. The Sandcastle also has a full bar with an excellent wine list.

Golf Ball Soup

The following restaurants are located at the golf links in the area. **The Chart House**, on the 15th fairway of Wailea Blue Course across from the Wailea Shopping Center, 100 Wailea Ike Dr., tel. 879-2875, open daily for dinner from 5:30 p.m., is part of a small chain that deserves its reputation for consistently well-prepared and reasonably priced food. The menu has starters like artichoke salad for $5.25, shrimp cocktail for $8.95, or a Caesar salad for $8.95. Entrees include New York peppersteak for $24.95, prime rib for $21.95, grilled chicken breast for $16.50, or shrimp Santa Fe at $19.95. There's a children's menu with most dinners priced under $6.95. Also on the premises is the **Sunset Lounge,** an open-air bar, open from 5 p.m. until closing, where you can enjoy an evening cocktail.

The Maui Lobster Cove Restaurant, tel. 879-7677, across from The Chart House, open daily 5:30-10 p.m., is a seafood restaurant that also makes sushi. Delicious appetizers include warm lobster salad in a ginger cocktail sauce for $10.95, or fresh lobster cakes for $10.95. Entrees include Maine and Pacific lobster, and Dungeness crab, all at market price, along with fresh fish served poached, sautéed, or broiled. Lobster Cove specialties are grilled *ahi* for $20.95, sautéed prawns over pasta for $18.95, and sushi and sashimi from **Harry's Sushi and Pupu Bar,** which you can order as appetizers or as a Japanese meal.

Fairway Restaurant, at the Wailea Golf Course clubhouse, tel. 879-4060, is across the street from the entrance to Polo Beach. Open from 7:30 a.m. for breakfast, everything from eggs Benedict for $5.95 to a simple omelette for $4.75 or buttermilk pancakes, all you can eat, for $3.50. Lunch offers burgers and sandwiches $5-7. Dinner selections $15-20 include filet mignon, New York pepper steak, veal parmigiana, or their salad bar for $11.95. Although the dining room isn't ultra fancy, there's a terrace, and the ambience is peaceful and unhurried. A good place to eat in an area not known for budget restaurants.

At the Wailea Tennis Club is the **Set Point Cafe,** tel. 879-3244. Stop here for breakfast or light lunch after a game.

ENTERTAINMENT, SHOPPING, AND SERVICES

Entertainment

If you haven't had enough fun on the Wailea beaches during the day, you can show off your best dance steps at the Inter-Continental's **Inu Inu Room** that swings with live music and disco dancing nightly, or you can dance the night away at Four Season's **Sunset Bar.**

Golf And Tennis

Two of the main attractions in Wailea are the fantastic golf and tennis opportunities. **Wailea Golf Club,** tel 879-2966, has two magnificent golf courses that have been laid out on Haleakala's lower slopes, both open to the public. Tennis is great at the **Wailea Tennis Center,** tel. 879-1958, and many of the hotels and condos have their own championship courts. Please see the Tennis and Golf charts in the Introduction for rates and specifics.

Wailea Shopping Village

The only shopping in this area is at **Wailea Shopping Village,** open daily 9 a.m.-7 p.m., Sunday 10 a.m.-6 p.m., just east past the Inter-Continental Hotel off Wailea Alanui Drive. It has the usual collection of boutiques and

Opposite page (top to bottom): Tremendous cliffs separate Kalaupapa Peninsula from the rest of Molokai. (J.D. Bisignani); the very isolated north coast of Molokai (Robert Nilsen)

shops. **Superwhale** offers alohawear for children. **Kiwina's** sells fine jewelry, while **Miki's** has racks of alohawear at very competitive prices. More exclusive shops are: **Sea and Shells** with a range of gifts from the Islands; **Isle Style,** a fine-arts gallery with works by local artists; the **Elephant Walk,** a shopping gallery of fine crafts; **Alexia's** for natural fiber fashions; **For Your Eyes Only,** which sells sunglasses for every eye and lifestyle. Money needs are handled by the **First Hawaiian Bank; Island Camera** offers accessories and processing; **Whaler's General Store** sells food and liquor; and **Ed and Don's** sells fast-food, sandwiches, ice cream, beverages, and gift-food items. The **Maui Dive Shop** is a full-service dive shop with snorkel and scuba rentals, sales, and diving excursions.

The major hotels have an arcade of shops for quick and easy purchases. One of note is the **Coast Gallery, Maui** at the Inter-Continental, which displays a wide range of mostly island art, including some unique wood and pottery pieces not usually on display at art galleries.

Transportation

The **Wailea Shuttle** is a complimentary jitney that stops at all major hotels and condos, the Wailea Shopping Village, and golf and tennis courts in Wailea about every 20 minutes. It operates 6:30 a.m.-10:30 p.m. With a little walking, this is a great way to hop from one beach to the next.

MAKENA TO LA PEROUSE

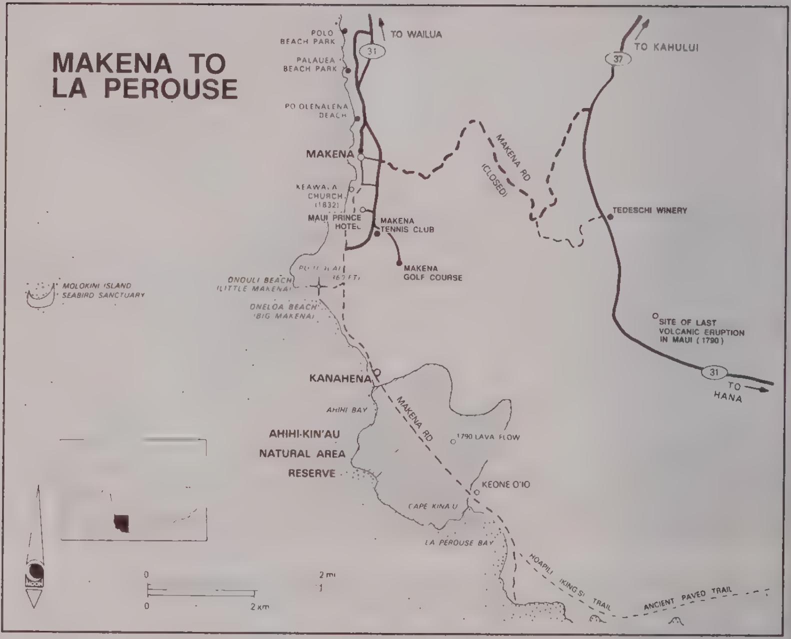
Just a skip south down the road is Makena Beach, but it's a world away from Wailea. This was a hippie enclave during the '60s and early '70s, and the freewheeling spirit of the times is still partially evident in the area even though Makena is becoming more refined, sophisticated, and available to visitors. For one thing, "Little Makena" is a famous clothes-optional (unofficial) beach, but so what? You can skinny-dip in Connecticut. What's really important is that Makena is *the last* pristine coastal stretch in this part of Maui that hasn't succumbed to undue development . . . yet. As you head down the road you'll notice Hawaii's unofficial bird, the building crane, arching its mechanical neck and lifting girders into place. The Japanese firm of Seibu Hawaii has built the Maui Prince Hotel, and more luxury accommodations are on the rise. Wailea Point, a promontory of land between Wailea and Makena, is the site of one, and others will be across the road near the golf courses.

Aside from the sundries shop at the Maui Prince Hotel, there's nothing in the way of amenities past Wailea, so make sure to stock up on all supplies. The police come in and sweep the area now and again, but mostly it's mellow. They do arrest the nudists on Little Makena to make the point that Makena "ain't free no more" (see "The Naked Truth" below). Rip-offs can be a problem, so lock your car, hide your camera, and don't leave anything of value. Be careful of the *kiawe* thorns when you park; they'll puncture a tire like a nail.

Makena is magnificent for bodysurfing and swimming. Whales frequent the area and come quite close to shore during the season. Turtles waddled on to Makena to lay their eggs in the warm sand until early in this century, but too many people gathered the eggs and the turtles scrambled away forever. The sunsets from **Red Hill** (Puu Olai), the cinder cone separating Makena from Little Makena, are among the best on Maui; you can watch the sun sink down between Lanai, Kahoolawe, and West Maui. The silhouettes of pastel and gleaming colors are awe-inspiring. Oranges, russets, and every shade of purple reflect off the clouds that are caught here. Makena attracts all kinds: gawkers, burn-outs, adventurers, tourists, free spirits, and a lot of locals. It won't last long, so go and have a look now!

The Naked Truth

Some years ago in an extremely controversial episode, the Maui police came down hard on the nudists. They arrested nine top-free women from various parts of the U.S. and from foreign countries. The police acted in defiance of a recent Hawaii Supreme Court ruling that a woman's breasts when uncovered in appropriate circumstances (i.e., isolated beaches) do not violate the state's "open lewdness" statute. The women, defended by attorney Anthony Ranken, sought compensation for malicious prosecution. Some point directly at former Mayor Hannibal


MAKENA TO LA PEROUSE
POLO BEACH PARK
TO WAILUA
31
PALAUEA BEACH PARK
PO OLENALENA BEACH
MAKENA
KEAWALAI CHURCH (1832)
MAUI PRINCE HOTEL
MAKENA TENNIS CLUB
MAKENA GOLF COURSE
MAKENA RD (CLOSED)
TO KAHULUI
37
TEDESCHI WINERY
SITE OF LAST VOLCANIC ERUPTION IN MAUI (1790)
31
TO HANA
MOLOKINI ISLAND SEABIRD SANCTUARY
PUU OLAI (362 FT)
ONOULI BEACH (LITTLE MAKENA)
ONELOA BEACH (BIG MAKENA)
KANAHENA
AHIHI BAY
AHIHI-KIN'AU NATURAL AREA RESERVE
MAKENA RD
1790 LAVA FLOW
KEONE O'IO
CAPE KINA'U
LA PEROUSE BAY
HOAPILI (KING'S) TRAIL
ANCIENT PAVED TRAIL
0
2 mi
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MOON

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Tavares for running a personal crusade against the au naturel sun-worshippers. To show the extent of the conflict, one hare-brained scheme actually proposed was to pave a walkway to Puu Olai ("Red Hill") so that Little Makena is no longer an "isolated beach." The justification was to provide "wheelchair access" to Little Makena although a wheelchair would have to negotiate hundreds of yards of deep sand to get there. Imagine the consternation if the first wheelchair-bound sunbather just happened to be a nudist!

Keawalai Church

In Makena, you'll pass this Congregational Church, established in 1832. It was restored in 1952 and services are held every Sunday at 9:30 a.m. Many of the hymns and part of the sermon are still delivered in Hawaiian. Notice the three-foot thick walls and the gravestones, each with a ceramic picture of the deceased. There is a parking lot, restrooms, and showers across the road.

Small Beaches

You'll pass by these beaches, via the Old Makena Road, as you head toward Makena. There are usually few people and no amenities. **Palauea** and **Poolenalena** are about three-quarters of a mile past Polo. Good swimming and white, sloping sands. **Nahuna** ("Five Graves") **Point** is just over a mile past Polo. An old graveyard marks the entrance. Not good for swimming but great for scuba because of deep underwater caves. Snorkelers can enjoy this area, too. A short distance farther on is the **Makena Boat Landing** (water, restrooms, showers), a launch site for boaters and scuba divers. **Papipi** is along the road 1.5 miles past Polo, but its small sand beach is too close to the road. **Oneuli** ("Black Sand Beach") on the north side of Red Crater actually has a salt-and-pepper beach. Turn down a rutted dirt road for a third of a mile. Not good for swimming, but good diving, unofficial camping, and shore fishing. No amenities.

Makena Beach

A few minutes past the Maui Prince Hotel, look for a *kaukau* wagon on the left where you might pick up a snack before turning right along an access road. Negotiate the excessive speed bumps for a few hundred yards to the parking lot and a few portable toilets; a second beach access is a few hundred yards farther on. This is **Oneloa Beach,** generally called **Makena Big Beach.** Right leads you to **Puu Olai** ("Red Hill"), a 360-foot cinder cone. When you cross over the point from Big Makena Beach you'll be on **Little Makena,** a favorite clothes-optional beach. You'll know that you're on the right beach by the bare bums and the peace sign outlined in white-painted rocks on the lava outcrop that you just climbed over to get to where you are. Both beaches are excellent for swimming (beware of currents in winter), bodysurfing, and superb snorkeling in front of Red Hill. With families and clothed sunbathers moving in (especially on weekends), Little Makena is no longer so "remote" or isolated. The beginning of the end may be in sight, although there is a movement loosely organized to retain this small sanctuary as a place for those who still wish to swim in the buff.

Ahihi-Kinau Natural Reserve

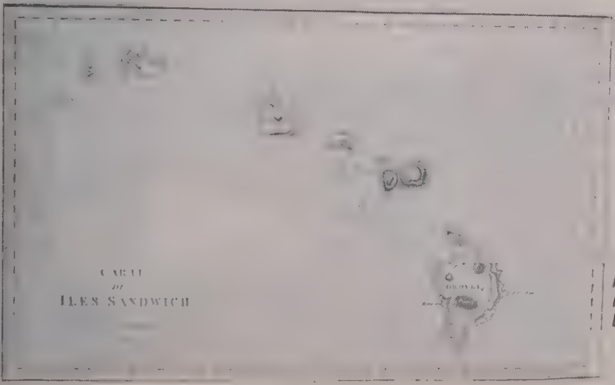
Look for the sign four miles past Polo Beach. This is the end of the road. Here you'll find a narrow beach, the remnants of a stone wall, and a desolate, tortured lava flow. It's also an underwater reserve, so the scuba and snorkeling are first-rate. The best way to proceed is along the reef toward the left. Beware not to step on the many spiny urchins in the shallow water. If you do, vinegar or urine will help with the stinging. The jutting thumb of lava is **Cape Kinau,** part of Maui's last lava flow, which occurred in 1790.

La Perouse Bay

Just shy of six miles from Polo Beach the bay is named after the French navigator Jean de François La Perouse, first Westerner to land on Maui in May 1786. The bay is good for snorkelers and divers, but beware of the urchins on entry. If you walk left you'll come across a string of pocket-sized beaches. The currents can be tricky along here. Past the bay are remnants of the **Hoapili ("King's") Trail,** still hikable along some of its distance.

PRACTICALITIES

A gleaming white hexagonal building, understated and almost stark on the outside, the **Maui Prince Hotel,** 5400 Makena Alanui Rd., Kihei, HI 96753, tel. 874-1111 on Maui, or (800) 321-6284, is a fabulous destination resort that opens into an enormous central courtyard, one of the most beautiful in Hawaii. Japanese in its architecture and its sense of beauty, the courtyard is a protected haven of cascading waters, black lava rock, stone lanterns, breeze-tossed palms,



map of the "Sandwich Isles" by Captain Jean La Perouse, c. 1786

HAWAII STATE ARCHIVES

and raked Zen-like gardens. Lean over the hardwood rails of the balconies on each floor and soak in the visual pleasure of the landscape below, where from these balconies cascade flowers and ferns in sympathetic mimicry of Maui's waterfalls. Every evening the water is turned off in the central courtyard, and the natural melody is replaced by the duo **Prince Classics,** who perform soothing music for all to enjoy; on Tuesday and Friday evenings an authentic hula show is featured.

All rooms have an alcove door so that you can open your front door yet still have privacy and allow the breeze to pass through. Oceanview and oceanfront rooms ranging $220-350 are beautifully accentuated in earth tones and light pastels. The bathrooms have a separate commode and a separate shower and tub. One-bedroom suites, priced $400-800, feature a giant living room, three lanais, a large-screen TV and VCR, and *yukata* for lounging. The master bedroom has its own TV, listening center, and king-size bed. A nonsmoking wing is also available, along with honeymoon packages, tennis and golf packages, and a complimentary children's program. The Prince also offers the very reasonable Prince Special that includes an oceanview room, mid-size rental car, and buffet breakfast for two priced only $189 per night per couple (call for information).

The Maui Prince faces fantastic, secluded Maluaka Beach, almost like a little bay, with two points of lava marking it as a safe spot for swimming and snorkeling. Seven sea turtles live on the south point and come up on the beach to nest and lay their eggs. To the left you can see Puu Olai, a red cinder cone that marks Makena. **Ocean Activities Center** arrives each morning with its beach launch and will take you snorkeling to Molokini or arrange other activities throughout the island. The pool area is made up of two circular pools, one for adults, the other a wading pool for kids, and a poolside snack bar. There's volleyball, a children's program (free), croquet, six plexi-pave tennis courts with a pro on the staff, and the 36 holes of the Makena Golf Course, designed by Robert Trent Jones Jr., the main attraction of the Maui Prince. The **concierge desk** offers a variety of complimentary activities including a snorkel and scuba introduction. Sign up here for **Makena Adventures,** an interpretive tour through the entire Makena area via a hotel mini-van.

The Prince has three restaurants and head chef Roger Dikon is building an island-wide reputation for exquisite dining. The fanciest restaurant is the **Prince Court,** featuring fine dining for dinner only, except for their truly exceptional Sunday brunch. The evening fare is Hawaiian regional cuisine and then some. Start with appetizers like orange-cured smoked salmon with warm Maui onions for $11.50, or soups and salads that include Hawaiian-style conch chowder with Portuguese sausages and warm Molokini bread for $6. Thai-style hot and sour seafood stew with Manilla clams, rock

From the Maui Prince Resort you can see Red Hill, Molokini, and Kahoolawe.

BOB NILSEN

shrimp, scallops, and papaya costs $9.50. From the grill, entrees include Hawaiian slipper lobster curry with coconut milk, Thai yellow curry and ginger chips for $32, or a Napoleon of the fresh catch of the day nestled in collard greens and shiitake mushrooms. Sautéed pink snapper with avocado, artichoke, and lime costs $26. The room is subdued and elegant, and highlighted with snow-white tablecloths and sparkling crystal. The view is serene facing the courtyard, or dramatic looking out to sea.

When chefs from the best restaurants on Maui want to impress visiting friends with a **brunch,** they come to the Maui Prince on Sunday. For only $24 ($15 for children) you can surpass most of your dining fantasies. You start with a table laden with exotic fruits and fresh-squeezed juices. Nearby are plump and steaming rolls, croissants, and pastries rich in chocolates and creams. Then comes an omelette gauntlet, where you pick and choose your ingredients and an attendant chef creates it before your eyes. Hot entrees for the gastronomically timid are offered, from roast beef to fresh fish. But the real delights are the cornucopia of smoked seafood and shellfish. To the left pâté, to the right sushi, and sashimi straight ahead, or choose cracked crab to nibble while you decide. Fat yellow rounds of imported cheeses squat on huge tables. Waiters and waitresses attend with fresh plates, champagne by the glass, and pots of coffee. You couldn't possibly eat like this every day, but *sacrifice* yourself at least once like this while on Maui.

Hakone is a Japanese restaurant and sushi bar with all chefs from Japan. They serve complete dinners like sukiyaki or tempura for under $29, and they also serve sushi and sashimi. Traditional seven- to nine-course *kaiseki* dinners run $42-50 per person. In keeping with the tradition of Japan, the room is subdued and simple, with white shoji screens counterpointed by dark open beams. The floor is black slate atop packed sand, a style from old Japan.

The main dining room is **Cafe Kiowai**, open for breakfast, lunch, and dinner, located on the ground level, opening to the courtyard and fishponds. Lunch choices are almost endless, beginning with appetizers like a trio of mini-croissant sandwiches with crab and shrimp, prime rib, and sliced turkey with tomato for $8, or Maui onion soup with jack cheese in a bread bowl for $5. Main courses are seafood curry with mango chutney, coconut flakes, and macadamia nuts at $16, or picatta of veal for $18. Desserts are sinfully rich and delicious. For now, food and accommodations in Makena mean the Maui Prince. The only exceptions are the **Makena Golf Course Restaurant,** which serves only soups, salads, sandwiches, and grilled items for lunch for under $10.

Recreation

As the Maui Prince Hotel is a destination resort, on-site recreation possibilities include the beach, the swimming pool, and a catamaran ride to Molokini with Ocean Activities, which leaves directly from the beach in front of the hotel. Golf at Makena Golf Course and tennis at Makena Tennis Club are just across the road and offer world-class courts and links. See the Golf and Tennis charts in the main introduction for specifics.

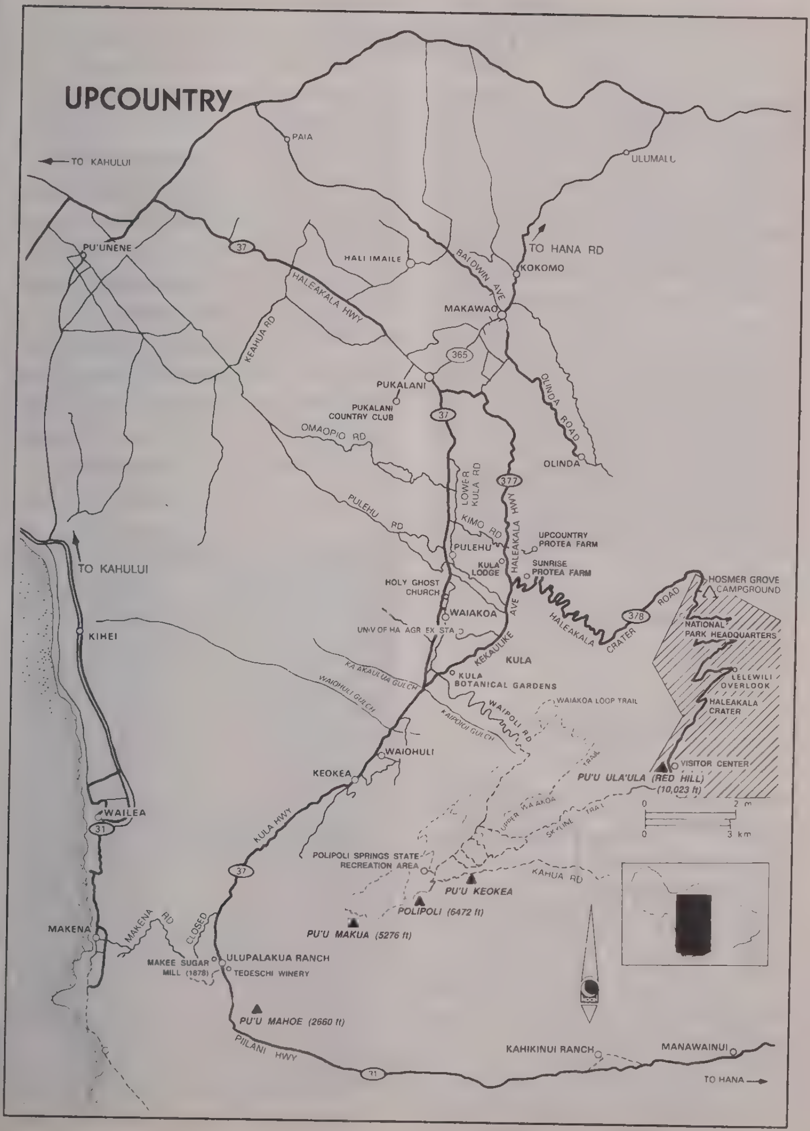
Services

Except for phones at the Maui Prince, Makena Golf Course and Tennis Club, the boutique and sundries shops at the hotel, and the showers and restrooms at Keawalai Church, you won't find any amenities.

UPCOUNTRY

Upcountry is much more than a geographical area to the people who live there: it's a way of life, a frame of mind. You can see Upcountry from anywhere on Maui by lifting your gaze to the slopes of Haleakala. There are no actual boundaries, but this area is usually considered as running from Makawao in the north all the way around to Kahikinui Ranch in the south, and from below the cloud cover up to about the 3,000-foot level. It encircles Haleakala like a large green floral bib patterned by pasturelands and festooned with wild and cultivated flowers. In this rich soil and cool-to-moderate temperatures, cattle ranching and truck farming thrive. Up here, *paniolo* ride herd on the range of the enormous 20,000-acre **Haleakala Ranch,** spread mostly around Makawao, and the even larger 30,000 acres of the **Ulupalakua Ranch**, which *is* the hills above Wailea. **Pukalani,** the largest town, is a way station for gas and supplies. **Makawao** is a real cowboy town with saddleries, rodeos, and hitching posts. It's also sophisticated, with some exclusive shops and fine dining.

Kula is Maui's flower basket. This area is one enormous garden producing brilliant blooms and hearty vegetables. **Poli Poli State Park** is a forgotten wonderland of tall forests, a homogenized stand of trees from around the world. **Tedeschi Winery** in the south adds a classy touch to Upcountry; you can taste wine in a historic jailhouse. There are plenty of commercial greenhouses and flower farms to visit all over Upcountry, but the best activity is a free Sunday drive along the mountain roads and farm lanes, just soaking in the scenery. The purple mists of mountain jacaranda and the heady fragrance of eucalyptus encircling a mountain pasture manicured by herds of cattle portray the soul of Upcountry.


UPCOUNTRY
PAIA
TO KAHULUI
ULUMALU
PU'UNENE
37
HALI IMAILE
BALDWIN AVE
TO HANA RD
KOKOMO
HALEAKALA HWY
MAKAWAO
KEAHUA RD
365
PUKALANI
PUKALANI COUNTRY CLUB
37
OLINDA ROAD
OMAOPIO RD
OLINDA
LOWER KULA RD
377
PULEHU RD
KIMO RD
HALEAKALA HWY
UPCOUNTRY PROTEA FARM
PULEHU
KULA LODGE
SUNRISE PROTEA FARM
TO KAHULUI
HOLY GHOST CHURCH
HOSMER GROVE CAMPGROUND
WAIAKOA
AVE
378
ROAD
KIHEI
UNIV OF HA AGR EX STA
HALEAKALA CRATER
NATIONAL PARK HEADQUARTERS
KEKAULIKE
KULA
KA AKAULUA GULCH
KULA BOTANICAL GARDENS
LELEWILI OVERLOOK
WAIOHULI GULCH
WAIAKOA LOOP TRAIL
HALEAKALA CRATER
WAIPOLI RD
KAIPOIOI GULCH
TRAIL
WAIOHULI
VISITOR CENTER
KEOKEA
PU'U ULA'ULA (RED HILL) (10,023 ft)
UPPER WAIAKOA
SKYLINE TRAIL
0 2 m
0 3 km
WAILEA
31
KULA HWY
POLIPOLI SPRINGS STATE RECREATION AREA
KAHUA RD
37
PU'U KEOKEA
POLIPOLI (6472 ft)
MAKENA RD
CLOSED
PU'U MAKUA (5276 ft)
MAKENA
ULUPALAKUA RANCH
MAKEE SUGAR MILL (1878)
TEDESCHI WINERY
PU'U MAHOE (2660 ft)
PIILANI HWY
KAHIKINUI RANCH
MANAWAINUI
31
TO HANA

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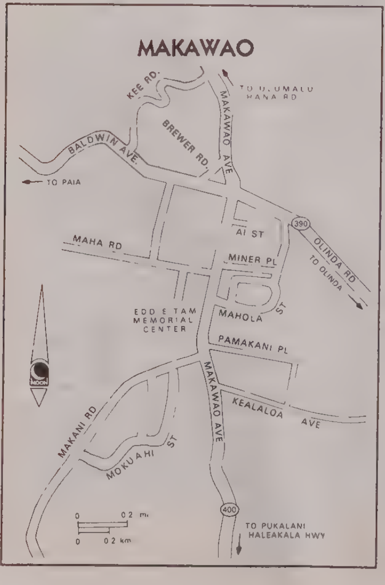
MAKAWAO

Makawao is proud of itself; it's not *like* a cowboy town, it *is* a cowboy town. Depending on the translation that you consult, it means "Eye of the Dawn" or "Forest Beginning." Both are appropriate. Surrounding lowland fields of cane and pineapples give way to upland pastures rimmed with tall forests, as Haleakala's morning sun shoots lasers of light through the town. Makawao was settled late last century by Portuguese immigrants who started raising cattle on the upland slopes. It loped along as a *paniolo* town until WW II, when it received an infusion of life from a nearby military base in Kokomo. After the war it settled back down and became a sleepy village again, where as many horses were tethered on the main street as cars were parked. The majority of its false-front, one-story buildings are a half-century old, but their prototype is strictly "Dodge City, 1850." During the 1950s and '60s, Makawao started to decline into a bunch of worn-out old buildings. It earned a reputation for drinking, fighting, and cavorting cowboys, and for a period was derisively called "Macho-wao."



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In the 1970s it began to revive. It had plenty to be proud of and a good history to fall back on. Makawao is *the* last real *paniolo* town on Maui and, with Kamuela on the Big Island, is one of the last two in the entire state. At the Oskie Rice Arena, it hosts the largest and most successful rodeo in Hawaii. Its Fourth of July parade is a marvel of homespun humor, aloha, and an old-fashioned good time. Many people ride their horses to town, leaving them to graze in a public corral. They do business at stores operated by the same families for 50 years. Though much of the dry goods are country-oriented, a new breed of merchant has come to town. You can buy a sack of feed, a rifle, designer jeans, and an imported silk blouse all on one street. At its eateries you can have lobster, vegetarian or Mexican food, or a steamy bowl of saimin, reputed to be the best on Maui.

Everyone, old-timers and newcomers alike, agrees that Makawao must be preserved, and they work together. They know that tourism is a financial lifeline, but shudder at the thought of Makawao becoming an Upcountry Lahaina. It shouldn't. It's far enough off the track to keep the average tourist away, but easy enough to reach and definitely interesting enough to make the side trip absolutely worthwhile.

Getting There

The main artery to Makawao is through Paia as you travel Route 36 (Hana Hwy.). In Paia turn right onto Baldwin Avenue at the corner marked by the gaily painted "Ice Creams and Dreams" shop. From here it's about six miles to Makawao. You can also branch off Route 37 (Haleakala Hwy.) in Pukalani, onto Route 365 (some maps show it as Rt. 400) that'll lead you to the town.

SIGHTS

En route on Baldwin Avenue, you pass the **sugar mill,** a real-life Carl Sandburg poem. It's a green monster trimmed in bare lightbulbs at night, dripping with sounds of turning gears, cranes, and linkbelts, all surrounded by packed, rutted, oil-stained soil. Farther along Baldwin Avenue sits **Holy Rosary Church** and its sculpture of Father Damien. The rendering of Damien is idealized, but the leper, who resembles a Calcutta beggar, has a face that conveys helplessness while at the same time faith and hope. It's worth a few minutes' stop. Coming next is **Makawao Union Church,** and it's a beauty. Like a Tudor mansion made completely of stone with lovely stained-glass windows, the entrance is framed by two tall and stately royal palms. Farther up is **Rainbow State Park,** one of the few non-coastal parks on Maui and one of two set up for tent camping (see "Camping and Hiking" under "Out and About" in the main Introduction.).

The back way reaches Makawao by branching off Route 36 through Ulumalu and Kokomo. Just where Route 36 turns into Route 360, there's a road to the right. This is Kaupakalua Road, or Route 365. Take it through backcountry Maui, where horses graze around neat little houses. Haleakala looms on the horizon; guavas, mangos, and bananas grow wild. At the first Y-intersection, bear left to Kaupakalua. Pass a large junkyard and continue to Kokomo. There's a general store here. Notice the mixture of old and new houses—Maui's past and future in microcosm. Here, the neat little banana plantation on the outskirts of the diminutive town says it all. Pass St. Joseph's Church and you've arrived through Makawao's back door. This is an excellent off-track route to take on your way to or from Hana. You can also come over Route 365 through Pukalani, incorporating Makawao into your Haleakala trip.

BOB NILSEN

sculpture of Father Damien at Holy Rosary Church

Nearby Attractions

Take Olinda Road out of town. All along it custom-designed houses have been built. **Seabury Hall,** a private boarding school for grades 6-12, sits amongst trees above Makawao. In May, it hosts an arts and crafts fair, with entertainment, food, and games. Look for **Pookela Church,** a coral-block structure built in 1843. In four miles you pass **Rainbow Acres,** tel. 572-8020. Open Fri. and Sat. 10 a.m.-4 p.m., they specialize in cactus and succulents. At the top of Olinda turn left onto Piiholo Road, which loops back down. Along it is **Aloha O Ka Aina,** a nursery specializing in ferns. Open Wednesday and Sunday 10 a.m.-4 p.m. You'll also pass **Olinda Nursery,** offering general houseplants. Open Friday and Saturday 10 a.m.-4 p.m.

PRACTICALITIES

Food

All the following establishments are on Makawao or Baldwin avenues. An excellent place to eat is **Polli's Mexican Restaurant,** open daily 7:30 a.m.-10:30 p.m., tel. 572-7808. This is the original restaurant; they now have a branch in Kihei. The meals are authentic Mexican, using the finest ingredients. Formerly vegetarian, they still use no lard or animal fat in their bean dishes. You can have a full meal for $8-10. Margaritas are large and tasty for $2.50, pitchers of domestic beer, $6. The champagne Sunday brunch is particularly good. One unfortunate policy is that they refuse to give free chips and salsa to a person dining alone, even when ordering a full meal, while couples dining get them free! Live entertainment nightly in the bar.

Makawao Steak House, tel. 572-8711, is open daily for dinner from 5 p.m. Early-bird special until 6:30, Sunday brunch 9:30 a.m.-2 p.m. Casual, with wooden tables, salad bar, and good fish selections, dinners are from $10.95. The steak dishes, especially the prime rib, are the best. The Makawao Steak House has been around a long time and maintains a good, solid reputation. The best all-around restaurant in Makawao! The lounge is open from 9 p.m. until closing.

A surprising and delicious dining experience is found at **Casanova Italian Restaurant and Deli,** tel. 572-0220, located at Makawao Four Corners, open daily for breakfast, lunch, and dinner. The interior of the deli is utilitarian—a refrigerated case loaded with coldcuts; shelves stocked with Italian delectables, designer chocolates, and ice cream; and a counter for eating. Specials are offered nightly, but the best dishes are the fresh-made lasagna, ravioli, and spaghetti, all smothered in different sauces. Many of the best restaurants on Maui order their pasta from Casanova's. You order at the counter and are given a paper plate and plastic utensils. The best place to sit is on the front porch where you can perch above the street and watch Makawao life go by.

Casanova's has recently opened a restaurant in the adjoining section of the building, open daily for lunch 11:30 a.m.-2 p.m., and for dinner only 5:30-11 p.m., featuring pizza, pasta, and other fine Italian cuisine. The green-on-green room is Upcountry-yuppie-elegant. For something different, try a Jade tonic lined up behind the bar . . . Chinese herbs good for the body, mind, and spirit. While the food is as good as the deli fare next door most people come for the nightly music and dancing. Having a nightclub atmosphere, and featuring dance bands on the weekends (Monday, world beat; Tuesday, country; Wednesday and Thursday, disco), a large dance floor, and a first-class sound system, it has become one of the hottest night spots, drawing people not only from Upcountry but also from Central and West Maui. Casual attire is fine, but remember, Upcountry gets cool at night, so long pants would be in order.

Kitada's makes the best saimin on Maui, according to all the locals. It's across from the Makawao Steak House. Open daily 6 a.m.-1:30 p.m., tel. 572-7241. The 77-year-old owner, Takeshi Kitada, does all the prep work himself. Walk in, pour yourself a glass of water, and take a hardboard-topped table. The saimin is delicious and only $2. There are plate lunches, too. The walls have paintings of Upcountry by local artists; most show more heart than talent. Bus your own table while Kitada-*san* calculates your bill on an abacus. His birthday, May 26, has become a town event.

Komoda's is a corner general store that has been in business for over 50 years. They sell everything, but their bakery is renowned far and wide. They open at 6:30 a.m. with people already lined up outside to buy their cream buns and homemade cookies—all gone by 9 a.m.

The **Cross Roads Cafe,** at the corner of Makawao and Baldwin avenues, tel. 572-1101, open daily 8-10:30 a.m. breakfast, 11 a.m.-4 p.m. lunch, 6-8:30 p.m. dinner except Sunday, and Sunday brunch 11 a.m.-3 p.m., is owned and operated by Neal and Jean Kunin, who have turned their corner into a budget-gourmet restaurant. Sit at the wooden-and-ceramic counter and order a cappuccino, caffe latte, or espresso and a fresh-baked pastry, Belgian waffle, bagel, or breakfast burrito. For lunch choose a small Caesar at $2.95, a bowl of curried turkey for $3.95, or a veggie burger for $4.95, with a side of salad for $5.95. Dinner, priced $8.95-14.95, brings vegetarian dishes from a varied cuisine that changes every night and includes Italian, French, Caribbean, Middle Eastern, and Greek.

One of the newest establishments in Makawao is **Circle of the Sun Cafe and Convergence Center.** Open from 7 a.m. for breakfast and lunch, all food items are vegetarian. Taking a holistic approach, the center supports programs that are health conscious, peace oriented, environmentally sound, and financially unexploiting. In esssence, its focus is a campaign for the earth and the uplifting of man. A bulletin board here alerts you to similar happenings throughout the island.

The **Courtyard Deli** at the Courtyard of Makawao, 3620 Baldwin Ave., tel. 572-3456, open daily 7:30 a.m.-6 p.m., Sunday brunch 8:30 a.m.-3 p.m., is a gourmet deli and espresso bar. Owner Cynthia Burke and her staff prepare homemade soups, desserts made with honey, and an array of fresh salads every day. Enjoy a pastry and cappuccino, or a luscious sandwich like a fresh-roasted turkey breast and salad for under $8. If you want a break from sightseeing in Makawao, come to the Courtyard Deli, especially for Sunday brunch.

The **Haliimaile General Store Restaurant,** open daily except Monday 11 a.m.-3 p.m., and again 6-10 p.m., with a Sunday brunch 10 a.m.-2:30 p.m., tel. 572-2666, serves elegant gourmet food to anyone lucky enough to find this Upcountry roadhouse. Located in Haliimaile village along Haliimaile Rd. between Baldwin Ave., which leads from Paia to Makawao (mile-marker 5), and Rt. 37, also called the Haleakala Highway, the restaurant is housed in what was this pineapple town's general store. Climb the steps to a wide veranda and enter to find the vintage utilitarian interior transformed into an airy room of white-on-pink with tropical fish hung from the ceiling, primitive ceramics and sculptures placed here and there, and paintings of brilliant tulips. Choose a drum-topped glass table in the casual front room; perch on a bent-back stool at the classic wooden bar; or choose a table in the back room, more formal with dark wood paneling, ceiling fans, track lighting, and floral displays. Master chef Beverly Gannon presents magnificent "Hawaiian regional cuisine with an American and international twist," while her Irish husband, master schmoozer Joe Gannon, presents an equally magnificent Blarney Stone atmosphere! The lunch menu starts with soup of the day for $3.50, or the mini-bun sandwich and soup for $7. Salads are the famous house salad for $4, a Caesar at $7, and a Nicoise salad, which is the catch of the day grilled and served with new potatoes, olives, tomatoes, artichoke hearts, and cucumbers, for $10. There's a good selection of vegetarian specialties like caprese—fresh mozzarella, tomatoes, grilled eggplant, fresh basil—and vegetable torte for $9, or brie and grape quesadilla for $7. Sandwiches, priced under $9, are special and include the grilled catch of the day, the Haliimaile BOLT (bacon, lettuce, tomato, and Maui onion), or a complete selection of foccacio topped with everything from artichoke hearts to seasoned prawns. Dinner at Haliimaile opens with appetizers like the sashimi sampler for $12, or a Peking Duck salad for $9. Entrees include pasta primavera for $13, *paniolo* ribs for $16, coconut seafood curry for $20, or range-fed, yearling rib-eye steak for $23. The restaurant is also part boutique and art gallery, the walls hung with original works, and the old grocery shelves filled with distinctive gift items like porcelain plates, dishes, and teapots. The Haliimaile General Store has been reborn, and its spirit lives on in this great restaurant.

Food Markets And Liquor

Down to Earth Natural Foods, 1161 Makawao Ave., tel. 572-1488, open daily 8 a.m.-8 p.m., is a first-rate health food store that originated in Wailuku and recently opened a branch here in Makawao. Inside you'll find shelves packed with minerals, vitamins, herbs, spices, and mostly organic fruits and vegetables. Bins hold bulk grains, pastas, honey, and nut butters, while a deli case holds sandwiches and drinks. Down to Earth has a philosophy by which it operates, "to promote the living of a healthy lifestyle by eating a natural vegetarian diet; respect for all forms of life; and concern for the environment."

Nature's Nectar, 3647 Baldwin Ave., tel. 572-9122, open daily except Sunday 9 a.m.-6 p.m., is a juice bar that specializes in herbs and natural elixirs. Inside are tinctures, bulk herbs, and plenty of literature on alternative health. From the juice bar order carrot juice, wheatgrass juice, organic salads, and homemade vegetarian soup with whole grain bread.

Mountainside Liquor and Deli, tel. 572-0204, can provide all the fixings for a lunch, or a full range of liquid refreshments.

Rodeo General Store, 3661 Baldwin Ave., is a one-stop shop with a wide selection of natural foods, pastries, produce, and fresh fish.

Mountain Fresh Market, open daily 8 a.m.-7:30 p.m., 10 a.m.-6 p.m. on Sun., has an excellent community bulletin board out front. Upcountry's health food store, it's small, but jam-packed with juices, grains, vitamins, and organic fruits and veggies. **Upcountry Fishery,** open daily until 7 p.m., Saturday and Sunday until 10 p.m., on Makawao Avenue, offers excellent fish selections.

Shopping

Makawao is changing quickly, and nowhere is this more noticeable than in its local shops. The population is now made up of old-guard *paniolo,* yuppies, and alternative people. What a combo! You can buy a bullwhip, a Gucci purse, a cold Bud, or sushi all within 100 feet of each other.

Some unique and fascinating shops here can provide you with distinctive purchases.

When Mimi Merrill opened **Miracles Bookery Too,** at 3682 Baldwin Ave., tel. 572-2317, hours Mon.-Sat. 9:30 a.m. -9 p.m., Sunday, 9:30 a.m.-5 p.m., she put her heart, soul, and all of her resources into the place, running out of funds before she could finish the floor. Her friends, building off the "miracles do happen" theme of the store, got together and painted it. Every evening for a week they came, and with regular house paint created a mosaic of stones, bricks, and flowers, fashioning what the local people call "the stained-glass floor." Miracles Bookery Too specializes in books on New Age spiritualism, astrology, Tarot, children's classics, Hawaiiana, general novels and poetry, "pre-loved" books, and even travel guide books! A different astrologer, palmist, or Tarot reader is "in residence" every day, and on the third Saturday of every month there's an open house with free readings all day long. Miracles also has unique gift items: angels and more angels, petroglyph reproductions, Native American jewelry, bumper stickers with an attitude, T-shirts with a message, posters, and music of all kinds from spiritual to rock.

The Courtyard of Makawao is a consortium of shops at 3620 Baldwin Ave. where you can dine, buy fine art, or watch as a glassblowing family pursues alchemical art. Here, **Maui Hands,** tel. 572-5194, open daily except Sunday 10 a.m.-6 p.m., specializes in Maui-made art and crafts like semiprecious stone necklaces, sterling and gold jewelry, prints, bamboo work, raku pottery, primitive basketry, and even some T-shirts. **Viewpoints Gallery,** tel. 572-5979, open daily 10 a.m.-6 p.m., is an artists' cooperative specializing in locally created paintings, sculptures, handcrafts, and jewelry. Some of the artists displayed include: Cathy Riley who creates tapestries with handspun and hand-dyed yarn; handmade paper, almost like paintings by Pam Peterson; oil paintings by Kathleen MacDonald; impressionistic oils by George Allen; and the mixed-media art of Joelle Chichebortiche. Most of the artists live in the area, and with enough notice will come to meet you if time permits. The shop is perfectly suited as a gallery with track lighting, and movable partitions, so even the room itself is quite artistic with a feeling of brightness. It is a perfect place to spend an afternoon perusing the contemporary art scene so vibrant in Upcountry, Maui. Outside is a pleasant courtyard where you will find Bill and Sally Worcester making magic at **Hot Island Glass,** open daily 10 a.m.-5 p.m., tel. 572-4527. These very talented glassblowers, assisted by their son Michael, turn molten glass into everything from simple paperweights to gorgeous vases. Just line up at their window and watch the artists work. Between mother, father, and son they have won almost every meaningful art award on Maui and in their former Oregon home. This includes the *Art Maui Award* that they have brought home every year since 1985.

Moondance Fine Collectibles, tel. 572-5172, open daily 11 a.m.-6 p.m., Sunday until 4 p.m., is an overstuffed closet of collectible clothing from all over the world, owned and operated by Margarite, master seamstress. Hanging are dresses, aloha shirts, kimonos, and leather articles and men's silk shirts done on the premises. Shelves also hold barrettes and bracelets, hats, handbags, African belts, baskets from Lumbach, and silk carpets from China. Margarite says, "If we don't have it, we'll make it." **Upcountry Legends,** open daily 10 a.m.-6 p.m., Sunday 11 a.m.-5 p.m., sells handpainted tuxedo shirts, batik and silk shirts, sterling silver jewelry, raku pottery by Rick Cosci, stained-glass kaleidoscopes for big kids, and children's clothing.

Collections Boutique, tel. 572-0781, open daily till 9 p.m., imports items from throughout Asia: batik from Bali, clothes from India, jewelry and handicrafts from various countries. Operated by Pam Winans.

Silversword Stoves, tel. 572-4569, formerly Outdoor Sports, has the largest line of wood-burning stoves in Hawaii. That's right, stoves! Nights in the high country can get chilly, and on top of Haleakala downright cold. Also here is a good selection of cutlery, and a few residuals left over from when it was a great hardware and tack store. The owner, Gary Moore, is a relative newcomer who helped restore the integrity of Makawao and became a town historian in his own right.

For fine art, check out **David Warren's Studio,** tel. 572-1864, along Baldwin Avenue. David is one of the featured artists at the prestigious Maui Crafts Guild in Paia, but chose Upcountry for his studio.

Other shops along Baldwin Avenue include: **Children's Paradise,** a children's boutique with new and used clothing; **Gecko Trading Co.,** tel. 572-0249, open daily 10 a.m.-5:30 p.m., Sunday, 11 a.m.-4 p.m., bright with fashions for men, women, and children, also sells sterling silver and amber jewelry, handbags, teddy bears, and imported clothing from Thailand and Guatemala. Close by is **Country Flowers,** tel. 572-1154, for lei or arranged flowers. Listen for tinkling wind chimes to locate **Goodies,** tel. 572-0288, open daily 9:30 a.m.-5:30 p.m., Sunday 10 a.m.-5 p.m., a boutique that looks like a spilled treasure chest. Crystals, silk and cotton casual and elegant clothing, dolls, children's wear, stuffed animals, locally crafted trays, and magic wands fill this shop.

Down a narrow alley a few steps from the intersection of Baldwin and Makawao avenues is **The Dragon's Den,** tel. 572-2731, a shop stuffed full of Chinese herbs and medicines, minerals, crystals, teas, gifts, and books on Eastern healing arts. Also in the alley are **Graceland Rejuvenation Center,** tel. 572-6091, for theraputic massage and colonic therapy; and **Grace Clinic,** tel. 572-6091, which specializes in traditional Oriental medicine; new features to the ever-changing face of this Upcountry community.

Hui Noeau ("Club of Skills") Visual Arts Center, at 2841 Baldwin Ave., tel. 572-6560, open daily except Monday 10 a.m.-4 p.m., is a local organization that features traditional and modern arts housed at Kaluanui, a mansion built in 1917 by the Baldwin family on their nine-acre estate just down the road from Makawao on the way to Paia. Their member artisans and craftspeople produce everything from ceramics to *lau hala* weaving. Throughout the year classes, lectures, and exhibits are offered, along with an annual Christmas Fair featuring their creations. One of the best features of visiting Hui Noeau is the resplendent mansion itself. Built in a neo-Spanish motif with red-tiled roof and light-pink stucco exterior, Kaluanui sits amongst the manicured grounds that feature a reflection pond just in front of the portico.

Events

Makawao has a tremendous rodeo season every year. Most meets are sponsored by the Maui Roping Club. They start in the spring and culminate in a massive rodeo on July 4th, with over $22,000 in prize money. These events attract the best cowboys from around the state. The organization of the event is headed by longtime resident Brendan Balthazar, who welcomes everyone to participate with only one rule, "Have fun, but maintain safety."

KULA

Kula could easily provide all of the ingredients for a full-course meal fit for a king. Its bounty is staggering: vegetables to make a splendid chef's salad, beef for the entree, flowers to brighten the spirits, and wine to set the mood. Up here, soil, sun, and moisture create a garden symphony. Sweet Maui onions, cabbages, potatoes, grapes, apples, pineapples, lettuce, and artichokes grow with abandon. Herefords and black Anguses graze in knee-deep fields of sweet green grass. Flowers are everywhere: beds of proteas, camellias, carnations, roses, hydrangeas, and blooming peach and tangerine trees dot the countryside like daubs from van Gogh's brush. As you gain the heights along Kula's lanes, you look back on West Maui and a perfect view of the isthmus. You'll also enjoy wide-open spaces and rolling green hills fringed with trees like a lion's mane. Above, the sky changes from brooding gray to blazing blue, then back again. Kula is a different Maui—quiet and serene.

Getting There

The fastest way is the same route to Haleakala Crater. Take Route 37 through Pukalani, turn onto Route 377, and when you see Kimo Road on your left and right, you're in Kula country. If you have the time, take the following scenic route. Back in Kahului start on Route 36 (Hana Hwy.), but as soon as you cross Dairy Road look for a sign on your left pointing to Pulehu-Omaopio Road. Take it! You'll wade through acres of sugarcane, and in six miles these two roads will split. You can take either, but Omaopio to the left is better because, at the top, it deposits you in the middle of things to see. Once the roads fork, you'll pass some excellent examples of flower and truck farms. You'll also go by the cooperative **Vacuum Cooling Plant** where many farmers store their produce. Then Omaopio Road comes again to Route 37 (Kula Hwy.). Don't take it yet. Cross and continue until Omaopio dead ends, in a few hundred yards. Turn right onto Lower Kula Road and watch for Kimo (Lower) Drive on your left, and take it straight uphill. This brings you through some absolutely beautiful countryside and in a few miles crosses Route 377, where a right will take you to Haleakala Crater Road.

PUKALANI

This way-station town, at the intersection of routes 37 and 365, is a good place to get gas and supplies for a walking or driving trek through Kula. There's a shopping mall and several mini-malls where you can pick up just about anything. **Bullock's** restaurant, just past the T-intersection with Makawao Ave., serves a wide assortment of good-value sandwiches. The Moonburger is a tradition, but a full breakfast here for under $6 will give you all the energy you'll need for the day ahead. They also have plate lunches and some tropical fruit-flavored shakes.

Also at this intersection is the **Pukalani Superette,** a well-stocked grocery store, especially for this neck of the woods, and next door is a tiny **post office** that can take care of basic mailing needs. Here, too, you'll find a **gas station** and the famous golden arches heralding a **McDonald's.**

The **Upcountry Cafe,** just past McDonald's in the pink and gray building, tel. 572-2395, open daily except Tuesday 6:30 a.m.-3 p.m., Sunday until 12 noon, has brought upscale yet unpretentious dining to Upcountry. Inside, wooden tables, bent-back chairs, a tiled counter, and a black-on-white Holstein motif set the ambience in this American-Island standard restaurant. Their breakfast menu has a cholesterol bomb for $5.95, a Belgian waffle for $4.50, "Supermoo" eggs with bacon or Portuguese sausage and wheat toast for $4.75, or a vegetarian fritatta for $4.75. Lunch brings a traditional Reuben for $4.95, or a Crab Supreme on boboli bread for $7.50. You can also order entrees like sautéed mahimahi for $5.95, or vegetarian lasagna for $6.25. The Upcountry Cafe is a perfect breakfast or lunch stop while touring Kula.

In the Pukalani Terrace Center are **Hua Restaurant** for a wide variety of Chinese foods, a **Subway** sandwich shop, and **Y's Okazu-Ya and Crack Seed Shop.**

One of the best restaurants in the area is the **Pukalani Terrace,** open daily 10 a.m.-9 p.m, tel. 572-1325, at the Pukalani Country Club. They have a salad bar and sandwiches, but specialize in "local" and Hawaiian foods such as *kalua* pig and *lau lau* at reasonable prices. Most patrons are local people, so you know that they're doing something right. The only Upcountry golf course on Maui, **Pukalani Country Club,** offers 18 holes of inexpensive golf. In the bargain come spectacular views over the isth-

A steer grazes the lush grasses of Upcountry.

mus and up toward Haleakala. See "Golf" in the main Introduction for specifics.

SIGHTS, GARDENS, AND PROTEA FARMS

The Protea Gift Shoppe

An extension of the Hawaii Protea Corporation, it is next door to the Kula Lodge and open Mon.-Fri. 9 a.m.-4:30 p.m., tel. 878-6464 or (800) 367-8047, ext. 215. Don't miss seeing these amazing flowers. (For a full description see "Flora" in the main Introduction.) Here you can purchase a wide range of protea that can be shipped back home. Live or dried, these flowers are fantastic. Gift boxes starting at $30 are well worth the price. The salespeople are friendly and informative, and it's educational just to visit.

Upper Kimo Road

If you want to be intoxicated by some of the finest examples of Upcountry flower and vegetable farms, come up here. First, head back down Route 377 past the Kula Lodge and turn on Upper Kimo Road on your right. One mile up, at the very end, is **Cloud's Rest Protea Farm,** open daily 8 a.m.-4:30 p.m., Route 1, Box 485F, Upper Kimo Dr., Kula, HI 96790, tel. 878-2544; for phone orders call (800) 332-8233. They have over 50 varieties of protea and other flowers. You can walk the grounds or visit the gift shop, where they offer gift packs and mail orders. Although harvested year-round since something is always blooming, the ultimate time for viewing and sending protea as gifts is from September through January.

Sunrise Protea Farm

This farm and gift shop is less than half a mile up Haleakala Highway. The shop sells gift items, local Maui produce, homemade sweets, and fruit juices. In the flower shop you'll find fresh and dried flowers and arrangements that can be sent anywhere in the country. An easy stop on the way back from Haleakala crater. Open weekdays 8 a.m-4 p.m., weekends 7 a.m-5 p.m., tel. 878-2119 or (800) 222-2797 for phone orders.

Kula Botanical Gardens

Follow Route 377 south (it turns into Kekaulike Ave.) and look for the gardens on your left just before the road meets again with Route 37. The gardens are open daily 7 a.m.-4 p.m; be sure to start by 3 p.m. to give yourself enough time for a thorough walk-around. Admission is $3, under 12 is 50 cents, tel. 878-1715. Here are five acres of identified plants (mostly trees and flowering bushes—few flowers) on a self-guided tour. There are streams and ponds on the property, and plants include native koa and *kukui,* as well as many introduced species. The gardens are educational and will give names to many flowers and plants that you've observed around the island. It makes for a relaxing afternoon, with picnic tables provided.

protea

Poli Poli State Recreation Area

If you want quietude and mountain walks, come here, because few others do. Just past the botanical gardens look for the park sign on your left leading up Waipoli Road. This 10-mile stretch is only partially paved, and the second half can be very rutted and muddy. As always, it's worth it. Poli Poli is an established forest of imported trees from around the world: eucalyptus, redwoods, cypress, and *sugi* pines. You can hike the **Redwood Trail** to a shelter at the end. Camping permits are required and are available from the Division of State Parks, P.O. Box 1049, Wailuku, HI 96793, tel. 244-4354. The cabin here is a spacious three-bedroom affair with bunks for up to 10 people. It starts at $10 single and goes up about $5 per person. It's rustic, but all camping

At Ulupalakua, four lifelike wood sculptures represent some of the people who shaped Maui's history.

BOB NILSEN

and cooking essentials are provided, including a wood-burning stove. If you want to get away from it all, this is your spot.

Others

The University of Hawaii maintains an agriculture experimental station of 20 acres of flowers that change with the seasons. Located off Copp Road above Route 37, open Mon.-Fri. 7:30 a.m.-3:30 p.m. A self-guided tour map is available at the office, which is closed during the lunch hour. **Holy Ghost Church** on Lower Kula Road, in Waiakoa, is an octagonal building raised in 1897 by the many Portuguese who worked the farms and ranches of Upcountry. There's a gas station here, as well as **Morihara Store, Kula Country Store and Deli,** and the **Hawaii Institute of Astronomy.**

Keokea

Continue south on Route 37 through the town of Keokea, where you'll find gas, two general stores, and an excellent park for a picnic. At the far end of the village are two new establishments. **Keokea Gallery** displays works by Maui artists, and next door is **Grandma's Maui Coffee.** Grandma's is open every day, 7:30 a.m.-5 p.m. You can enjoy fresh pastries for breakfast, and sandwiches, saimin, and pies for lunch. The real treat, however, is the coffee, grown on the slope below and roasted in an old-fashioned coffee machine in the shop. Stop in for a sip or take a package to go.

Tedeschi Winery

Past Keokea you'll know you're in ranch country. The road narrows and herds of cattle graze in pastures that seem like manicured gardens highlighting *panini* (prickly pear) cactus. You'll pass Ulupalakua Ranch and then come to the Tedeschi Winery tasting room on the left. Open for tasting daily 9 a.m.-5 p.m., tel. 878-6058, they sell bottles of all their wines and cushioned boxes for transporting it back to the Mainland. Fifteen-minute tours of the winery are offered as well, but there is no set schedule and tours are started whenever enough people ask for one. Here, Emil Tedeschi and his partner Pardee Erdman, who also owns the 30,000-acre Ulupalakua Ranch, offer samples of their wines. This is the only winery in all of Hawaii. When Erdman moved here in 1963 from California and noticed climatic similarities to the Napa Valley, he knew that this country could grow decent wine grapes. Tedeschi comes from California, where his family has a small winery near Calistoga. The partners have worked on making their dream of Maui wine a reality since 1973.

It takes time and patience to grow grapes and turn out a vintage wine. While they waited for their carnelian grapes (a cabernet hybrid) to mature and be made into a sparkling wine, they fermented pineapple juice, which they call Maui Blanc. If you're expecting this to be a sickeningly sweet syrup, forget it. Maui Blanc is surprisingly dry and palatable. In 1984 the first scheduled release of the winery's carnelian champagne, Maui Brut, celebrated the patience and craftsmanship of the vintners. Maui Blush, a zinfandel-like light dinner wine, and the most recent, Maui Nouveau, a young red wine, round out the line as the two still wines. You can taste the wines at the 100-year-old tasting room, which is a plaster and coral building. It served as the jailhouse of the old Rose Ranch owned by James Makee, a Maui pioneer sugarcane planter. Look for the 22-acre vineyard one mile before the tasting room on the ocean side of the highway. Tedeschi wines are available in restaurants and stores around the island.

Across the street are remains of the old **Makee Sugar Mill** and down the road across from the Ulupalakua Ranch office, sitting on the front porch of a woodworking shop, are four carved and painted lifelike figues. A cowboy, sea captain, farmhand, and Filipino with his fighting cock represent the varied people who contributed to Maui's history.

ACCOMMODATIONS

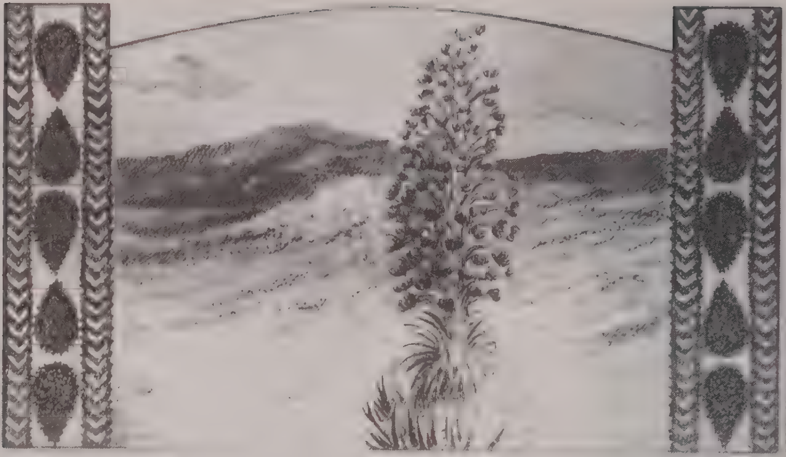
Kula Lodge

The Kula Lodge, RR 1, Box 475, Kula, HI 96790, tel. 878-1535, (800) 233-1535, is on Route 377 just past Kimo Road and just before Haleakala Crater Road. Lodging here is in five $100-150 chalets. Two have fireplaces with wood provided, four have lofts for extra guests, and all have lanais and excellent views of lower Maui. The lobby and dining areas are impressively rustic. The walls are covered with high-quality photos of Maui: windsurfers, silverswords, sunsets, cowboys, and horses. The main dining room has a giant bay window with a superlative view. Breakfast is served daily from 6:30 a.m., lunch 11:30 a.m.-5 p.m., dinner 5:30-9 p.m. Entertainment in the evenings. Perhaps the only drawback is the clamor created from 6:30 to 7:30 a.m. when riders on the Haleakala downhill bike trips arrive in a large group for breakfast. Be up early so as not to be disturbed.

In the basement of the lodge is the **Curtis Wilson Cost Art Gallery.** One of Maui's premier artists, Cost captures scenes reflecting the essence of Upcountry Maui; handles color, light, and shadow to perfection; and portrays the true pastoral nature of the area. Stop in and browse daily 8:30 a.m.-4:30 p.m.

Ahinahina Farm B&B, 210 Ahinahina Pl., Kula, Maui, 96790, tel. 878-6096, (800) 241-6284, owned and operated by Annette and Mike Endres, offers country accommodations on this working lime and orchid farm. Available are a studio apartment at $75 for multiple-night stays, $10 extra person, complete with private entrance, queen-size bed, efficiency kitchen, full bath and reading area; and a two-bedroom cottage, at $90 for multiple night stays, $15 extra person, with its own private drive, living room, full kitchen and bath, TV and VCR. Both accommodations are of natural wood in an open-beam style with great views from large covered decks.

Kula View B&B, P.O. Box 322, 140 Holopuni Rd., tel. 878-6736, hosted by Susan Kauai, offers a room on the upper level of the home with private entrance, private lanai, and sweeping views of Upcountry. Surrounded by two lush acres, peace is assured in your bright and cheery room appointed with queen-size bed, wicker furniture, breakfast nook, and private shower. Rate is $75, including breakfast, with weekly discounts available.

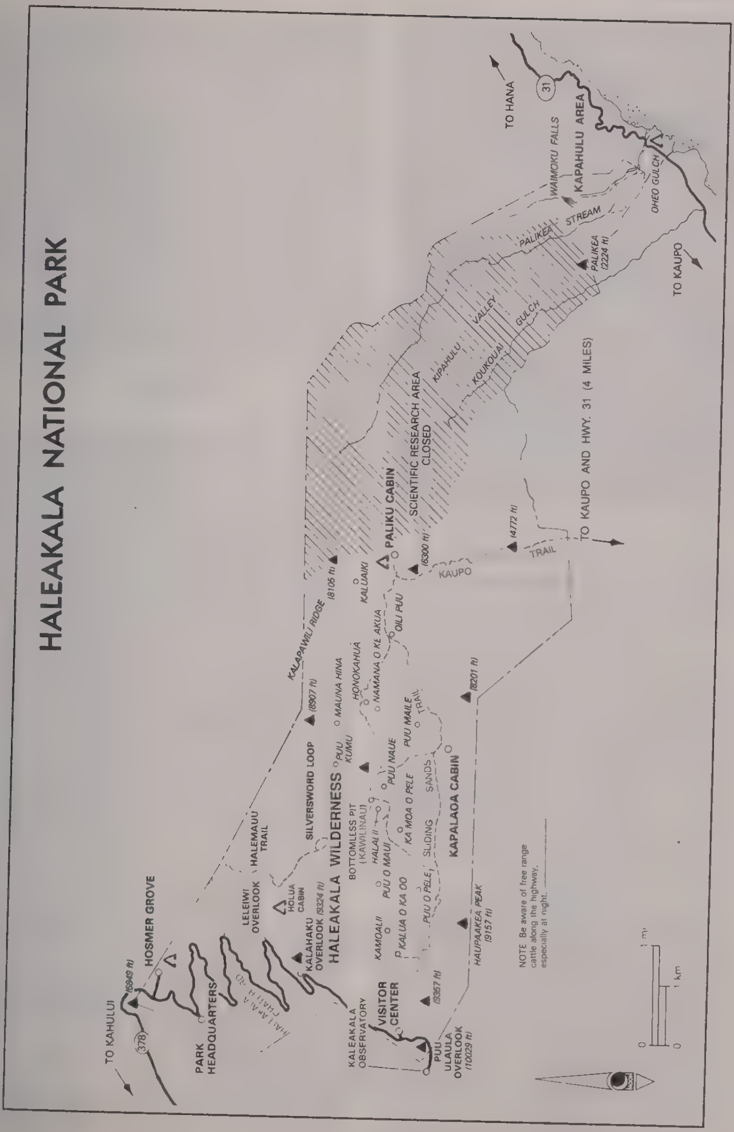


HALEAKALA

Haleakala ("House of the Sun") is spellbinding. Like seeing Niagara Falls or the Grand Canyon for the first time, it makes no difference how many people have come before you; it's still an undiminished, powerful, personal experience. The mountain is a power spot, a natural conductor of cosmic energy. *Kahuna* brought their novitiates here to perform final rites of initiation. During their heyday, intense power struggles took place atop the mountain between the healing practitioners, the *kahuna lapa'au,* and their rivals the *kahuna ana'ana,* the "black magic" sorcerers of old Hawaii. **Kawilinau,** the "Bottomless Pit," a natural feature on the crater floor, was the sight of an ancient battle between Pele and one of her siblings, and thus held tremendous significance for both schools of *kahuna.* Average Hawaiians did not live on Haleakala, but came now and again to quarry tool-stones. Only *kahuna* and their apprentices lived here for any length of time, as a sort of spiritual preparation and testing ground. Today, students of higher consciousness from around the world are attracted to this natural cosmic empire because of the rarefied energy. They claim that it accelerates personal growth, and compare it to remote mountain and desert areas in the Holy Lands. Even the U.S. Air Force has a facility here, and their research indicates Haleakala is *the* strongest natural power point in America. Not only is there an energy configuration coming from the earth itself, but there is also a high focus of radiation coming from outside the atmosphere. No one is guaranteed a spiritual experience on Haleakala, but if you're at all sensitive, this is fertile ground.

Natural Features

Haleakala is the world's largest dormant volcano, composed of amazingly dense volcanic rock, almost like poured cement. Counting the 20,000 feet or so of it lying under the sea makes it one of the tallest mountains on earth. Perhaps this mass accounts for the strange power of Haleakala as it sits like a mighty magnetic pyramid in the center of the North Pacific. The park's boundaries encompass 27,468 variable acres, which stretch from Hosmer Grove to Kipahulu and include dry forests, rainforests, desert, and subtropical beaches. The most impressive feature is the crater itself. It's 3,000 feet deep, 7.5 miles long, and 2.5 miles wide, accounting for 19 square miles, with a circumference of 21 miles. A mini-mountain range of nine


HALEAKALA NATIONAL PARK
TO KAHULUI
378
(6849 ft)
HOSMER GROVE
PARK HEADQUARTERS
HALEAKALA CRATER RD
KALEAKALA OBSERVATORY
VISITOR CENTER
PUU ULAULA OVERLOOK (10029 ft)
(9367 ft)
LELEIWI OVERLOOK
HOLUA CABIN
HALEMAUU TRAIL
KALAHAKU OVERLOOK (9324 ft)
HALEAKALA WILDERNESS
SILVERSWORD LOOP
KAMOALII
KALUA O KA OO
PUU O PELE
PUU O MAUI
HALALII
BOTTOMLESS PIT (KAWILINAU)
KA MOA O PELE
SLIDING SANDS
PUU NAUE
PUU KUMU
HAUPAAKEA PEAK (9157 ft)
KAPALAOA CABIN
PUU MAILE
TRAIL
(8907 ft)
MAUNA HINA
HONOKAHUA
NAMANA O KE AKUA
(8201 ft)
KALAPAWILI RIDGE
(8105 ft)
KALUAIKI
OILI PUU
PALIKU CABIN
(6300 ft)
KAUPO TRAIL
(4772 ft)
SCIENTIFIC RESEARCH AREA CLOSED
KIPAHULU VALLEY
KOUKOUAI GULCH
TO KAUPO AND HWY. 31 (4 MILES)
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WAIMOKU FALLS
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31
TO KAUPO
0 1 mi
0 1 km

NOTE Be aware of free range cattle along the highway, especially at night.

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BOB NILSEN

nene

cinder cones marches across the crater floor. They look deceptively tiny from the observation area, but the smallest is 600 feet, and the tallest, Puu O Maui, is 1,000 feet high. Haleakala was designated as a national park in 1961. Before that it was part of the Big Island's Volcanoes Park. The entire park is a nature preserve dedicated to Hawaii's quickly vanishing indigenous plants and animals, and recognized as an International Biosphere Reserve by the United Nations. Only Volcanoes and Haleakala are home to the ***nene,*** the Hawaiian wild goose, and the **silversword,** a fantastically adapted plant. (For full descriptions, see "Flora and Fauna" in the main Introduction.)

The Experience

If you're after *the* experience, you must see the sunrise or sunset. Both are magnificent, but both perform their stupendous light show with astonishing speed. Also, the weather must be cooperative. Misty, damp clouds can surround the crater, blocking out the sun, or pour into the basin, obscuring even it from view. The *Maui News* prints the hours of sunrise and sunset (on a daily basis) as they vary with the season, so make sure to check. The National Weather Service provides a daily weather recording at 871-5054. For more specific information, you can call the ranger station at 572-7749 for a recorded message, or call 572-9306 for a ranger. Plan on taking a minimum of one and one-half hours to arrive from Kahului, and to be safe, arrive at least 30 minutes before dawn or dusk, because even one minute is critical. The sun, as it rises or sets, infuses the clouds with streaks, puffs, and bursts of dazzling pastels, at the same time backlighting and edging the crater in glorious golds and reds. Prepare for an emotional crescendo that will brim your eyes with tears at the majesty of it all. Engulfed by this magnificence, no one can remain unmoved.

Note: If you want to avoid downhill bikers and tourists you can also get a great view from the Kalahaku Overlook.

Crater Facts

Haleakala was formed primarily from *pa'hoehoe* lava. This lava is the hottest natural substance on earth, and flows like swift fiery rivers. Because of its high viscosity, it forms classic shield volcanoes. Plenty of *a'a* is also found in the mountain's composition. This rock comes out partially solidified and filled with gases, then breaks apart and forms clinkers. You'll be hiking over both, but be especially careful on *a'a,* because its jagged edges will cut you as quickly as coral. The crater is primarily formed from erosion, not from caving in on itself. The erosion on Hawaii is quite accelerated due to carbonic acid build-up, a by-product of the quick decomposition of abundant plant life. The rocks break down into smaller particles of soil which are then washed off the mountain by rain, or blown off by wind. Natural drainage patterns form, and canyons begin to develop and slowly eat their way to the center. The two largest are **Keanae Valley** in the north and **Kaupo Gap** in the south. These canyons, over time, moved their heads past each other to the center of the mountain, where they took several thousand feet off the summit and formed a huge amphitheater-like crater.

Some stones that you encounter while hiking will be very light in weight. They once held water and gases that evaporated. If you knock two together, they'll sound like crystal. Also, be observant for **Maui diamonds.** They are garnet stones, a type of pyroxene or crystal. The cinder cones in the crater are fascinating. They're volcanic vents with a high iron content and may form electromagnetic lines from the earth's center. Climbing them is not recommended, since it violates park rules made to protect endangered plants and threatened insects that pollinate them. On top, they are like funnels, transmitters and receivers of energy, natural pyramids. Notice the color of the compacted earth on the trails. It's obvious why you should remain on them. All the plants (silverswords, too) are shallow-rooted and live by condensing moisture on their leaves. Don't walk too close to them because you'll compact the earth around them and damage the roots. The ecosystem on Haleakala is very delicate, so please keep this in mind to better preserve its beauty for future generations.

SIGHTS

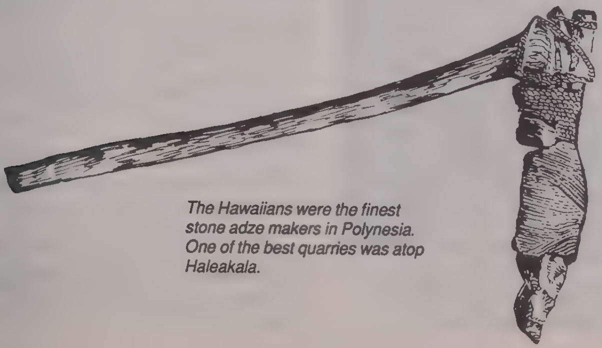
You'll start enjoying Haleakala long before you reach the top. Don't make the mistake of simply bolting up the mountain without taking time to enjoy what you're passing. Route 37 from Kahului takes you through Pukalani, the last place to buy supplies. Here it branches to clearly marked Route 377; in six miles it becomes the zigzag of Route 378 or **Haleakala Crater Road.** Along the way are forests of indigenous and introduced trees, including eucalyptus, beautifully flowering jacaranda, and stands of cactus. The vistas change rapidly from one vantage point to the next. Sometimes it's the green rolling hills of Ireland, and then instantly it's the tall, yellow grass of the plains. This is also cattle country, so don't be surprised to see all breeds, from Holsteins to Brahmans.

Headquarters

The first stopping point in the park is **Hosmer Grove Campground** (see "Camping" below) a short way down a secondary park road on your left. Proceed past here a few minutes and you'll arrive at **park headquarters,** open 7:30 a.m.-4 p.m. Campers can get their permits here and others will be happy to stop for all manner of brochures and information concerning the park, for water, or to use the toilet. There are some silverswords outside, and a few *nene* that can occasionally be seen wandering the area. After you pass the park headquarters, there's trail parking on your left (see "Hikes" below). Following are two overlooks, **Leleiwi** and **Kalahaku.** Both offer tremendous views and different perspectives on the crater. They shouldn't be missed—especially Kalahaku, where there are silverswords and the remnants of a travelers' lodge from the days when an expedition to Haleakala took two days.

Visitor Center

At road's end is the visitor center, approximately 10 miles up the mountain from headquarters. It's open from sunrise to 3 p.m. and contains a clear and concise display featuring the geology of Haleakala. Maps and books are available, and the ranger-talks, given every hour on the hour, are particularly informative, delving into geology and the legends surrounding the great mountain. Various ranger-led hikes are also given, including the hike down Sliding Sands Trail, a daily interpretive talk at the summit, and the Hosmer Grove forest walk. Check with the park headquarters or the visitor center for times and days of programs.



LOUISE FOOTE

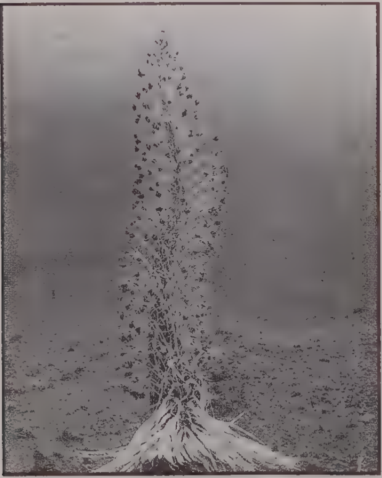
The Hawaiians were the finest stone adze makers in Polynesia. One of the best quarries was atop Haleakala.

Walks

One of the outside paths leads to **Pakaoao** ("White Hill"). An easy quarter-mile hike will take you to the summit, and along the way you'll pass stone shelters and sleeping platforms from the days when Hawaiians came here to quarry the special tool-stone. It's a type of whitish slate that easily flakes but is so hard that when you strike two pieces together it rings almost like iron. Next comes **Puu'ulaula** ("Red Hill"), the highest point on Maui, at 10,029 feet. Atop is a glass-encased observation area (open 24 hours). This is where many people come to view the sunrise and sunset. From here, if the day is crystal clear, you can see all of the main Hawaiian Islands except Kauai. Behind you on the slope below is **Haleakala Observatory,** a research facility manned by the University of Hawaii and the Department of Defense. It is not open to the public.

Hikes

There are three trails in Haleakala Wilderness Area: Halemauu, Sliding Sands, and Kaupo. **Halemauu Trail** starts at the 8,000-foot level along the road about four miles past the park headquarters. It descends quickly to the 6,600-foot level on the crater floor. En route you'll pass Holua Cabin, Silversword Loop, the Bottomless Pit (a mere 65 feet deep), then a portion of Sliding Sands Trail and back to the visitor center. You shouldn't have any trouble hitching back to your car from here.



The silversword is one of the world's rarest plants. Don't walk too close when observing them or you could destroy the roots.

Sliding Sands begins at the summit of Haleakala near the visitor center. This is the main crater trail and gives you the best overall hike. It joins the Kaupo Trail at Paliku Cabin; alternatively, at Kapaloa Cabin you can turn left to the Bottomless Pit and exit via Halemauu Trail. This last choice is one of the best, but you'll have to hitch back to your car at the visitor center, which shouldn't be left for the dwindling late-evening traffic going up the mountain.

The **Kaupo Trail** is long and tough. It follows the Kaupo Gap to the park boundary at 3,800 feet. It then crosses private land, which is no problem, and after a steep and rocky downhill grade deposits you in the semi-ghost town of Kaupo. This is the rugged part of the Hana loop that is forbidden by the car rental companies. You'll have to hitch west just to get to the scant traffic of Route 31, or head nine miles east to Kipahulu and its campground, and from there back along the Hana Road.

For those inclined, crater walks are conducted by the rangers during the summer months. These vary in length and difficulty, so check at the ranger station. There are also horseback tours of the crater (see "Sports" in the main Introduction). Hikers should also consider a day with the professional guide, Ken Schmitt, of **Hike Maui.** His in-depth knowledge and commentary will make your trip not only more fulfilling, but enjoyably informative as well. (See "Getting Around" in the main introduction.)

PRACTICALITIES

Making Do

If you've come to Hawaii for sun and surf and you aren't prepared for alpine temperatures, you can still enjoy Haleakala. For a day-trip, wear your jogging suit or a sweater, if you've brought one. Make sure to wear socks, and even bring an extra pair as makeshift mittens. Use your dry beach towel to wrap around inside your sweater as extra insulation, and even consider taking your hotel blanket, which you can use Indian-fashion. Make rain gear from a large plastic garbage bag with holes cut for head and arms; this is also a good windbreaker. Take your beach hat, too. Don't worry about looking ridiculous in this get-up—you will! But you'll also keep warm! Remember that for every thousand feet you climb, the temperature drops three degrees Fahrenheit, so the summit is about 32° cooler than at sea level. As the sun reaches its zenith, if there are no rain clouds, the crater floor will go from about 50 to 80 degrees. It can flip-flop from blazing hot to dismal and rainy a number of times in the same day. The nights will drop below freezing, with the coldest recorded temperature a bone-chilling 14°. Dawn and dusk are notorious for being bitter. Because of the altitude, be aware that the oxygen level will drop, and those with any impairing conditions should take precautions. The sun is ultra-strong atop the mountain and even those with deep tans are subject to burning. Noses are particularly susceptible.

Trekkers

Serious hikers or campers must have sturdy shoes, good warm clothes, rain gear, canteens, down bags, and a serviceable tent. Hats and sunglasses are needed. Compasses are useless because of the high magnetism in the rock, but binoculars are particularly rewarding. No cook-fires are allowed in the crater, so you'll need a stove. Don't burn any dead wood—the soil needs all the decomposing nutrients it can get. Drinking water is available at all of the cabins within the crater but the supply is limited so bring what you will need. This environment is particularly delicate. Stay on the established trails so that you don't cause undue erosion. Leave rocks and especially plants alone. Don't walk too close to silverswords or any other plants because you'll compact the soil. Leave your pets at home; ground-nesting birds here are easily disturbed. If nature "calls," dig a very shallow hole, off the trail, and pack out your used toilet paper since the very dry conditions are not conducive to it biodegrading.

Camping

Admission to the park is $4, good for seven days, (discounted passes for U.S. senior citizens), but camping is free with a necessary camping permit from park headquarters. The Hosmer Grove campground is at the 6,800-foot level, just before park headquarters; the free camping here is limited to 25 people, but there's generally room for all. There's water, pit toilets, grills, and a pavilion. It was named after Ralph Hosmer, who tried to save the watershed by planting fast-growing foreign trees like cedars, pines, and junipers. He succeeded, but this destroyed any chance of the native Hawaiian trees making a comeback. While here take a stroll along the half-mile forest loop that threads its way through the grove of trees that Hosmer planted.

Kipahulu Campground is a primitive camping area over near Oheo Stream. It's part of the park, but unless you're an intrepid hiker and descend all the way down the Kaupo Trail, you'll come to it via Hana (see "Beyond Hana").

There are campsites in the crater at **Holua, Paliku,** and **Kapalaoa.** All three offer cabins, and tent camping is allowed at the first two. Camping at any of these is extremely popular, and reservations for the cabins must be made months in advance by mail using only a special cabin reservation request form. A lottery of the applicants chosen for sites keeps it fair for all. Environmental impact studies limit the number of campers to 25 per area per day. Camping is limited to a total of three days, with no more than two days at each spot. Rates for cabin use are $19 s, $23 d, plus $9 extra person to a maximum of 12 people. For complete details and reservation form write: Haleakala National Park, P.O. Box 369, Makawao, HI 96768, tel. 572-9306.

BOB RACE

NORTHEAST MAUI

THE HANA ROAD

On the long and winding road to Hana's door, most people's daydreams of "paradise" come true. A trip to Maui without a visit to Hana is like ordering a sundae without a cherry on top. The 50 miles that it takes to get there from Kahului are some of the most remarkable in the world. The Hana Highway (Rt. 36) starts out innocently enough, passing **Paia.** The inspiration for Paia's gaily painted storefronts looks like it came from a jar of jelly beans. Next come some north-shore surfing beaches where windsurfers fly, doing amazing aquabatics. Soon there are a string of "rooster towns," so named because that's about all that seems to be stirring. Then Route 36 becomes Route 360 and at the 3-mile marker the *real* Hana road begins.

The semi-official count tallies over 600 rollicking turns and more than 50 one-lane bridges, inducing everyone to slow down and soak up the sights of this glorious road. It's like passing through a tunnel cut from trees. The ocean winks with azure blue through sudden openings on your left. To the right, streams, waterfalls, and pools sit wreathed with jungle and wildflowers. Coconuts, guavas, mangos, and bananas grow everywhere on the mountainside. Fruit stands pop up regularly as you creep along. Then comes **Keanae** with its arboretum and taro farms indicating that many ethnic Hawaiians still live along the road. There are places to camp, picnic, and swim, both in the ocean and in freshwater streams.

Then you reach **Hana** itself, a remarkable town. The great Queen Kaahumanu was born here, and many celebrities live in the surrounding hills seeking peace and solitude. Past Hana, the road becomes even more rugged and besieged by jungle. It opens up again around **Oheo Stream** (or Seven Pools). Here waterfalls cascade over stupendous cataracts, forming a series of pools until they reach the sea. Beyond is a rental car's no-man's land, where the passable road toughens and Haleakala shows its barren volcanic face scarred by lava flows.

LOWER PAIA

Paia ("Noisy") was a bustling sugar town that took a nap. When it awoke, it had a set of whiskers and its vitality had flown away. At the turn of the century, many groups of ethnic field workers lived here, segregated in housing clusters called "camps" that stretched up Baldwin Avenue. Paia was the main gateway for sugar on East Maui, and even a railroad functioned here until 20 years ago. During the 1930s, its population, at over 10,000, was the largest on the island. Then fortunes shifted toward Kahului and Paia lost its dynamism, until recently. Paia was resuscitated in the 1970s by an influx of paradise-seeking hippies, and then again in the '80s came another shot in the arm from windsurfers. These two groups have metamorphosed into townsfolk and have pumped new life into its old muscles. The practical shops catering to the pragmatic needs of a "plantation town" were replaced. The storefronts were painted and spruced up. A new breed of merchants with their eye on passing tourists has taken over. Now Paia (Lower) focuses on boutiques, crafts, artwork, and food. Since you've got to pass through on your way to Hana, it serves as a great place not only to top off your gas tank, but also to stop for a bite and a browse. The prices are good for just about everything, and it boasts one of the island's best fish restaurants and art shops. Paia, under its heavy makeup, is still a vintage example of what it always was—a homey, serviceable, working town.

world-class sailboarding at Hookipa

Sights

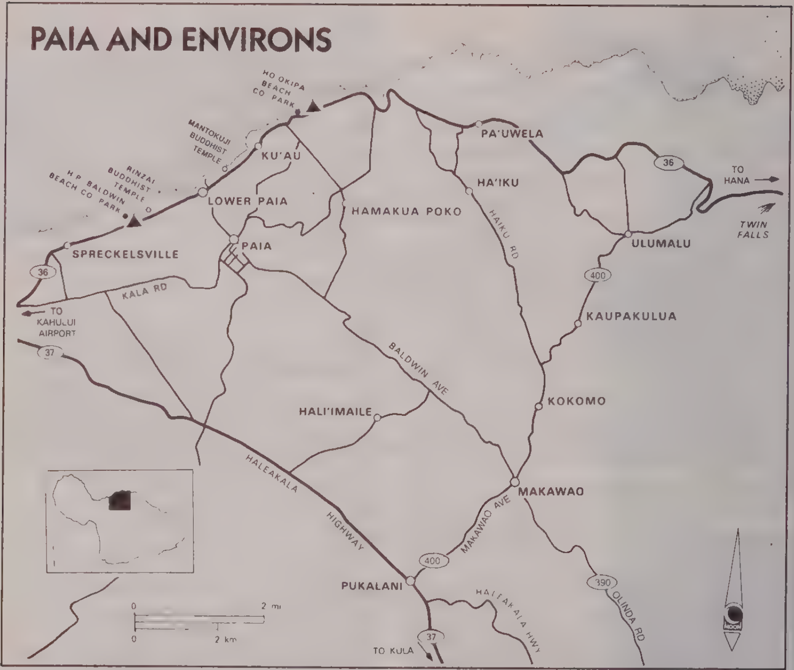
A mile or so before you enter Paia on the left is **Rinzai Buddhist Temple** located on Alawai Road—reached by going through H.P. Baldwin Park. The grounds are pleasant and worth a look. **Mantokuji Buddhist Temple** on the eastern outskirts of Paia heralds the sun's rising and setting by ringing its huge gong 18 times at dawn and dusk.

H.P. Baldwin Beach County Park is on your left about seven miles past Kahului on Route 36, just past Maui Country Club; this spacious park is good for swimming, shell-collecting, and decent winter surfing. There are tent and trailer camping (county permit required) and full amenities. Unfortunately, Baldwin has a bad reputation. It's one of those places that locals have staked out with the attitude of "us against them." Hassles and robberies have been known to occur. Be nice, calm, and respectful. For the timid, to be on the safe side, be gone.

Hookipa Beach Park is about 10 minutes past Paia. There's a high grassy sand dune along the road and the park is down below, where you'll enjoy full amenities—unofficial camping is done. Swimming is advisable only on calm days, as there are wicked currents. Primarily a surfing beach that is now regarded as one of the best sailboarding areas in Hawaii, this is home to the **O'Neill International Windsurfing Championship,** held yearly during early spring. The world's best sailboarders come here, trying to win the $10,000 prize. A colorful spectacle, often televised. Bring binoculars.

Accommodations

About the only place to lodge in Paia is at the **Nalu Kai Lodge,** located just behind Corner



PAIA AND ENVIRONS

HO OKIPA BEACH CO PARK
MANTOKUJI BUDDHIST TEMPLE
RINZAI BUDDHIST TEMPLE
H P BALDWIN BEACH CO PARK
KU'AU
LOWER PAIA
PAIA
SPRECKELSVILLE
36
KALA RD
TO KAHULUI AIRPORT
37
PA'UWELA
HA'IKU
HAIKU RD
HAMAKUA POKO
36
TO HANA
TWIN FALLS
ULUMALU
400
KAUPAKULUA
BALDWIN AVE
KOKOMO
HALI'IMAILE
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Wines and Liquors at the corner of Baldwin Avenue and the Hana Highway, tel. 579-8009; ask for Myrna. This plain and simple two-story cement building offers clean, quiet adequate rooms with refrigerators but no stoves. Rates vary—Myrna bargains—but expect to spend about $30 for one night, or $20 for multiple nights.

Food

Picnic's, along Baldwin Ave., tel. 579-8021, is open daily 7:30 a.m.-7 p.m. Breakfast and lunch offer everything from roast beef to vegetarian sandwiches like a scrumptious spinach nut burger or tofu burger, all under $5. The best news are boxed picnic lunches that add a special touch if you're heading to Hana (few restaurants there). They start from the basic "Countryside," which includes sandwiches and sides at $7.95 per person, to the "Executive" with sandwiches, *kiawe*-broiled chicken, sides, nut bread, condiments, cheeses, and even a tablecloth all in a styrofoam ice chest for $42.50. (Supposedly feeds two, but with extra buns will feed four!) Picnic's is one of the best stops along the Hana Road even for a quick espresso, cappuccino, or frozen yogurt. Or treat yourself with the fresh-baked pastries like macadamia nut sticky buns, and the apple and papaya turnovers: worth the guilt! Also, ask for the *free* Hana Road map!

Another place for boxed picnic lunches is **Peach's and Crumble Cafe and Bakery,** at 2 Baldwin Ave., tel. 579-8612, open 6:30 a.m.-6 p.m., Thursday and Friday to 7:30 p.m., where you can enjoy a scone, the famous peach crumble, and a cup of cappuccino. For a boxed lunch try the Hana Bay box at $6.95, or the continental for $6.85. Peach's also serves sandwiches, smoothies, great spinach lasagna, and fresh pastries of all sorts.

Wunderbar, in downtown Paia, tel. 579-8808, open daily 7:30 a.m.-2 a.m., takes care of you from morning till night in their very agreeable dining room dominated by a grand piano, or *al fresco* in the beer garden. The breakfast menu offers rolled crepes for $3; *menemen,* Turkish scrambled eggs fried in a spicy mixture of onions, bell pepper, and tomatoes for $4; or yogurt with fresh fruit, $4.50. There's also Kona coffee, espresso, cappuccino, fruit juice, Portuguese sausage, steamed rice, and plenty of omelettes. Lunch can be an Alpine plate of cured meats and imported cheeses served with authentic Bavarian bread for $10, an assortment of pasta dishes priced from $6.50, and seafood stewed in plum tomatoes for $10. There are also burgers with all the trimmings, and great sandwiches made with German luncheon meats. Evening entrees include piccata milanaisse, breast of turkey lightly coated in a fluffy egg batter, Hungarian goulash, and smoked pork cutlets and sauerkraut, all priced $13.95-18.95. German-style desserts are "wunderbar" with baked apple slices turned in cinnamon sugar and served with homemade vanilla bean sauce $4.95, or homemade black forest cherry cake for $4.50. Wunderbar features a full bar with plenty of imported and domestic beers, also Guinness on tap.

Kihata Restaurant, tel. 579-9035, open Tues.-Sat. 11 a.m.-1:30 p.m. for lunch, and 5-9 p.m. for dinner, is a small Japanese restaurant and sushi bar that you can easily pass by. Don't! It's just where Baldwin Avenue meets Route 36 along the main road. The traditional Japanese menu offers *bento* and sushi, with all entrees under $8, mostly $5-6, like *donburi, soba,* and *udon.* The best deal is the Kihata *teishoku,* a full meal of steak, shrimp, vegetables, and *miso* soup for under $12.

Mama's Fish House, reservations highly recommended, tel. 579-8488, is just past Paia on the left heading toward Hana. Look for the turnoffs near the blinking yellow light; you'll see a vintage car with a sign for Mama's and a ship's flagpole marking the entranceway. There's plenty of off-road parking. Mama's, serving lunch 11 a.m-2:30 p.m., cocktails and *pu pu* until dinner at 5 p.m., has earned the best reputation possible—it gets thumbs up from local people even though it is expensive. The fish is fresh daily, with some broiled over *kiawe,* while the vegetables come from local gardens and the herbs are Mama's own. Special Hawaiian touches, wonderful food, friendly professional service, and a great view of Maui's north shore, add to the enjoyment of every meal. A terrific idea is to make reservations here for the evening's return trip from Hana.

Cafe Paradiso, tel. 597-8819, an indoor/outdoor cafe with a courtyard area surrounded by palm trees, open Tues.-Sat. 6-10 p.m., features Mediterranean dining for a reasonable price. Antipasti are combination seafood, meat, cheese, and marinated vegetables for $13.95, or homemade bread topped with prosciutto and mozzarella cheese for $6.95. Soup du jour is $4.50, spinach salad $7.95, and a locally grown salad with mozzarella cheese, roasted peppers,

BOB NILSEN

Montokuji Buddhist Temple

and sundried tomatoes is $9.95. Fresh pasta topped with pesto, smoked salmon in a cream sauce, or cannelloni, stuffed with crabs, scallops, shrimp, and catch of the day, are sure to please. *Bon appetito!*

For a quick bite you have **Charlie P. Woofers,** tel. 579-9453, a saloon with pool tables and restaurant specializing in pizza, pasta, subs, and sandwiches, open 7 a.m. for breakfast, from 11:30 for lunch, and 4 p.m. for dinner. Choices include eggs Benedict, $6.75; huevos rancheros, $6.25; lunch chili burger, $5.75; pasta around $7; and dinner lasagna, $8.50 including salad.

Ice Cream and Dreams has frosty yummies and sandwiches at the corner of Baldwin Avenue, while across the street is the **Paia Fish Market Restaurant,** a casual sit-down restaurant with picnic tables inside. Specializing in char-broiled fish, the menu also includes *ahi,* marlin, and *ono* all priced between $8.95 and $13.95. You can also have char-broiled chicken, blackened sashimi, fresh fish to take home and prepare yourself.

The **Vegan Restaurant,** located at 115 Baldwin Ave., tel. 579-9144, open daily except Monday 11 a.m.-8:30 p.m., is an extraordinary health-conscious restaurant. The Vegan serves only vegetarian food made with organic products and uses no dairy, honey, or animal products of any kind; the food is mostly cholesterol free. Standard menu items include humus salad at $4.95, the Vegan burger for $4.75, and veggie lasagna for $8.95. The Vegan has introduced some new Thai dishes including Thai Ginger and Vegas for $8.95, chickpea tofu loaf for $8.95, and Thai garlic noodles with tofu on a bed of steamed sprouts for $8.95. Luscious smoothies are priced at $2.95. There's a great bulletin board, a few tables at which you can eat, or you can call ahead for orders to go.

Mana Natural Foods, at 49 Baldwin Ave., tel. 579-8078, open daily 8 a.m.-8 p.m., is a well-stocked health-food store, maybe the best on Maui. Inside the old building you'll find local organic produce, and vitamins, grains, juices, bulk foods, and more. Outside, check out the great community bulletin board for what's selling and happening around Paia.

For boxed and canned goods and picnic items try either of the old-time shops, **Nagata Store** or **Horiuchi.**

The **Wine Corner** appropriately located at the corner of Baldwin Avenue and the Hana Highway, is a well-stocked bottle shop with wines, liquor, and ice-cold beer.

Shopping

Maui Crafts Guild is on the left just before entering Paia, at 43 Hana Hwy., P.O. Box 609, Paia, HI 96779, tel. 579-9697. Open daily 9 a.m.-6 p.m. The Crafts Guild is one of the best art outlets in Hawaii. It's owned and operated by the artists themselves, all of whom must pass a thorough jurying by present members. All artists must be Islanders, and they must use natural materials found in Hawaii to create their work except for some specialized clay, fabrics, and printmaking paper. Items are tastefully displayed and you'll find a wide variety of artwork and crafts including pottery, furniture, beadwork, woodcarving, bamboowork, stained glass, batik, and jewelry. Different artists staff the shop on different days, but business cards and phone numbers are available if you want to see more of something you like. Prices are reasonable and this is an excellent place to make that one "big" purchase.

In downtown Paia (two blocks along the highway) is **Tropical Emporium** with resortwear, and the **Paia Trading Co.,** a discovery shop, open Mon.-Fri. 9 a.m.-5 p.m., with collectibles like old glass, telephones, aloha shirts, lanterns, jewelry, license plates, oil lamps, and a smattering of pottery and antique furniture. Next door is the **Boutique Two,** open daily 10 a.m.-6 p.m., Sunday to 4 p.m., filled with ladies' fancy apparel and alohawear. **Jaggers,** open daily 9 a.m.-5 p.m., features alohawear, fancy dresses, and replicas of vintage aloha shirts for men.

Hana Hou Gallery Fine Arts and Jewelry, owned and operated by Peter Medwick, tel. 579-8185, open daily 9 a.m.-6 p.m., specializes in Hawaiiana. Most artists displayed are from Maui, with the rest from the Neighbor Islands. The gallery displays the works of Loren Adams, who does surrealistic, bright oils capturing the brilliance of Maui sunshine; and Eddie Flotte, who captures the nobility inherent in the "everyday" people of Maui in his sensitive yet realistic paintings. Hana Hou also showcases exquisite wood bowls, serving trays, and boxes along with basketry, jewelry, and some porcelains. Great inexpensive souvenir items, priced $9-

$50, are painted fish by Manali made into everything from dangly earrings to mobiles.

Just You and Me Kid is an apparel store for *keiki* and their moms where they can even find alohawear to match. **Picture This, Art and Framing Boutique,** open daily 9 a.m.-6 p.m., does custom framing along with featuring the works of local artists. Some displayed are: Tracy Dudley works in oils, acrylics and watercolors, capturing the flora and fauna of Hawaii; the whimsical, cartoonish works of Jos; and Avi Kiriaty, an Israeli who has perfected the technique of linoleum block prints that capture the spirit of Hawaii and the South Seas. **Deybra's** features the art of Deybra, where you are greeted by a life-sized black and white papier mâché cow. Deybra works in mixed media of acrylic, pastel, and inks, creating primitive, bright colorful artworks, many of which are three-dimensional sculptures, that celebrate the joy of Island life.

The **Tee Shirt Factory** sells T-shirts that are more expensive elsewhere. **Paia Gifts and Gallery,** tel. 579-8185, daily 8 a.m.-7 p.m., displays art by local artists.

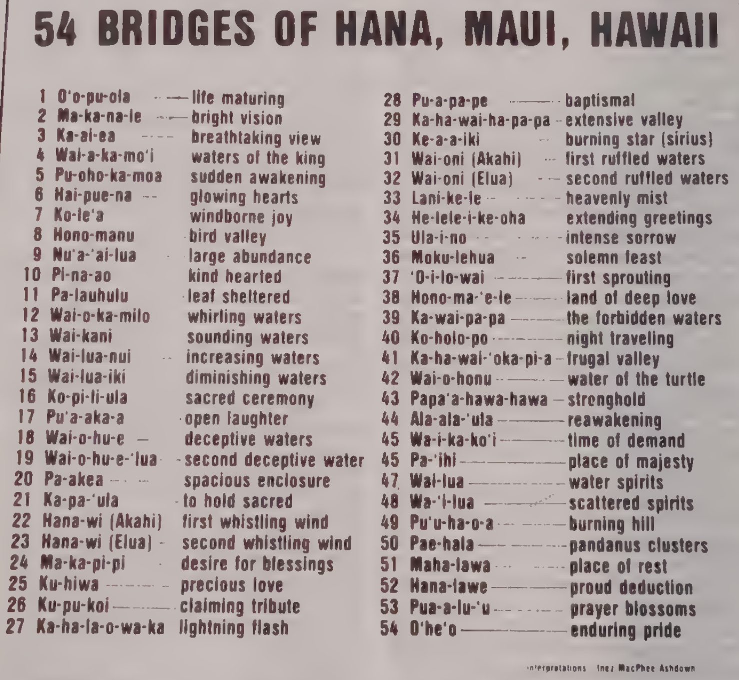
For the windsurfer, look for boards and gear at **Hi-Tech Sailboards, Paia Sail Company, Sailboards Maui, North Swell Maui,** or **Paia Sports Inc.**

Walk along Baldwin Avenue for a half-block and you'll find a drawerful of boutiques and fashion shops. **Nuage Bleu,** a boutique open daily 10 a.m.-5 p.m., features distinctive fashions and gift items, mostly for women. **Studio 27,** 27 Baldwin Ave., tel. 557-9984, open daily 8:30 a.m.-7 p.m., is an apparel store filled with resortwear, jewelry, aloha shirts, shorts, all made in Indonesia exclusively for Studio 27. **Ice Cubes,** open daily 9 a.m.-6 p.m., painted blue and splashed with tropical fish, sells sunglasses, sandals, hats, bikinis (a specialty), and T-shirts—all in the brightest, newest fashions. Next door is **Maui Gecko** shining with "cheapy" jewelry, trinkets, T-shirts, and basic alohawear. **Yoki's Boutique,** tel. 579-9249, open daily 10 a.m.-5 p.m., has jewelry, gifts, and designer apparel by Betsey Johnson. The walls also hold lace and beaded lingerie from Europe and Asia that's hotter than the tropical sun. If you've forgotten your fish-net nylons at home, you can pick up a pair at Yoki's. Next door is **Northshore Silks,** open daily 11 a.m.-6 p.m, sometimes closed on Sunday, tel. 579-9478, a Victorian-style ladies' store, filled with satin and lace, angels, cherubs, scented pillows, perfume oils, custom-scented lotions, lithographs, and semiprecious stone jewelry. **Maui Girl** has antique aloha shirts; sexy, custom-made bikinis; and men's surf fashions made by Billabong, Gotcha, and O'Neill. The **Creative Culture Boutique,** on the right going up Baldwin Ave., sells decorated shirts, shorts, colorful backpacks, and pouches.

Also along Baldwin Ave. are the **Bank of Hawaii,** the **post office,** a washerette, and **Paia 30-minute Photo,** open Mon.-Sat. 8 a.m.-6 p.m. with shorter hours on Sunday.

Unocal 76 is the last place to fill your tank before reaching Hana. Next door is **Paia General Store** for supplies and sundries, with a takeout snack window called the **Paia Drive Inn.** Across the street is the **Paia Mercantile Shopping Complex,** a collection of shops ranging from surfing equipment to **Clementine's,** and for women's clothing, **Tropical Blossoms,** a wholesale outlet for gift items.

Heading down the road to Hana you'll see the **Maui Community Center** on your left, and soon, just past mile-marker 12, look for W. Kuiaha Road and make a right heading for the old **Pauwela Cannery,** which is less than five minutes up the road. This huge tin can of a building has been divided into a honeycomb of studios and workshops housing fine artists, woodworkers, cabinetmakers, potters, and sailboard makers. All welcome guests to come and browse, and buy. In the rear is Resta Studio, the workshop of Piero Resta. He, along with his son Luigi, graciously welcomes visitors, call first, tel. 575-2203, and with Italian hospitality makes you feel at home with a cup of cappuccino. To qualify as a real Italian gentleman you must have imagination! Without it you're like pasta with no sauce, or pesto with no basil. You must possess, and be willing to share, opinions on life, politics, religion, philosophy, and moreover you must be a lover . . . of art, women, music, and food, preferably all in the same evening! Piero Resta is an Italian gentleman. His studio with loft (necessary to be a real artist) is a vision of dynamism. His works are bold, colorful, neo-Renaissance personal statements of semi-abstract reality. Broad-hipped women with classical Greek faces pose or stride nonchalantly across a surrealistic collage of vibrant Maui colors. Carved wooden pillars wait to adorn a modern portico, while a



54 BRIDGES OF HANA, MAUI, HAWAII

1	O'o-pu-ola	life maturing
2	Ma-ka-na-le	bright vision
3	Ka-ai-ea	breathtaking view
4	Wai-a-ka-mo'i	waters of the king
5	Pu-oho-ka-moa	sudden awakening
6	Hai-pue-na	glowing hearts
7	Ko-le'a	windborne joy
8	Hono-manu	bird valley
9	Nu'a-'ai-lua	large abundance
10	Pi-na-ao	kind hearted
11	Pa-lauhulu	leaf sheltered
12	Wai-o-ka-milo	whirling waters
13	Wai-kani	sounding waters
14	Wai-lua-nui	increasing waters
15	Wai-lua-iki	diminishing waters
16	Ko-pi-li-ula	sacred ceremony
17	Pu'a-aka-a	open laughter
18	Wai-o-hu-e	deceptive waters
19	Wai-o-hu-e-'lua	second deceptive water
20	Pa-akea	spacious enclosure
21	Ka-pa-'ula	to hold sacred
22	Hana-wi (Akahi)	first whistling wind
23	Hana-wi (Elua)	second whistling wind
24	Ma-ka-pi-pi	desire for blessings
25	Ku-hiwa	precious love
26	Ku-pu-koi	claiming tribute
27	Ka-ha-la-o-wa-ka	lightning flash
28	Pu-a-pa-pe	baptismal
29	Ka-ha-wai-ha-pa-pa	extensive valley
30	Ke-a-a-iki	burning star (sirius)
31	Wai-oni (Akahi)	first ruffled waters
32	Wai-oni (Elua)	second ruffled waters
33	Lani-ke-le	heavenly mist
34	He-lele-i-ke-oha	extending greetings
35	Ula-i-no	intense sorrow
36	Moku-lehua	solemn feast
37	'O-i-lo-wai	first sprouting
38	Hono-ma-'e-le	land of deep love
39	Ka-wai-pa-pa	the forbidden waters
40	Ko-holo-po	night traveling
41	Ka-ha-wai-'oka-pi-a	frugal valley
42	Wai-o-honu	water of the turtle
43	Papa'a-hawa-hawa	stronghold
44	Ala-ala-'ula	reawakening
45	Wa-i-ka-ko'i	time of demand
45	Pa-'ihi	place of majesty
47	Wai-lua	water spirits
48	Wa-'i-lua	scattered spirits
49	Pu'u-ha-o-a	burning hill
50	Pae-hala	pandanus clusters
51	Maha-lawa	place of rest
52	Hana-lawe	proud deduction
53	Pua-a-lu-'u	prayer blossoms
54	O'he'o	enduring pride

interpretations · Inez MacPhee Ashdown

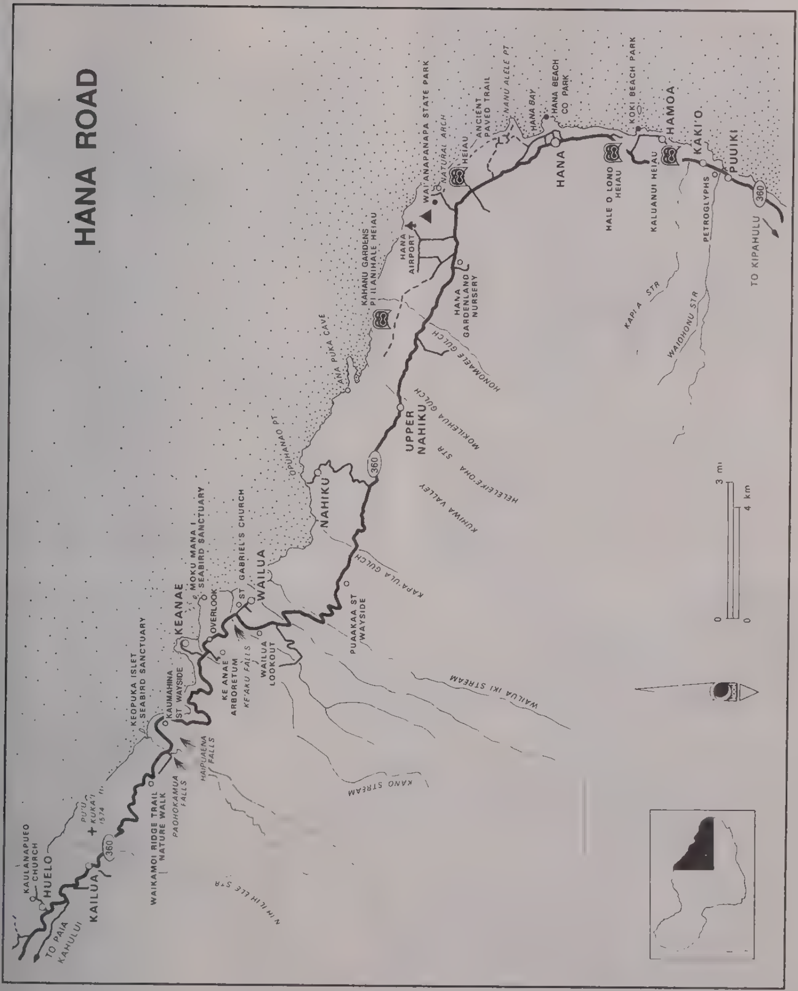
Inez MacPhee Ashdown's translations of the names of the Hana Road bridges; layout by Sam Eason, a longtime Hana resident and artist

mythical yellow tiger on a bold red background opens its mouth in anticipation of eating its own tail. The studio and the artwork surround you like a colorful wave. Soul-surf with Piero. You'll be glad you did!

Paia has two gas stations: **Unocal,** which has made-to-order sandwiches, and **Chevron,** open 24 hours.

THE ROAD BEGINS

The road to Hana holds many spectacles and surprises, but one of the best is the road itself . . . it's a marvel! The road was hacked out from the coastline in 1927, every inch by hand using pick and shovel. An ancient Hawaiian trail followed the same route for part of the way, but mostly people moved up and down this coastline by boat. What makes the scenery so special is that the road snakes along Maui's windward side. There's abundant vegetation and countless streams flowing from Haleakala, carving gorgeous valleys. There are a few scattered villages with a house or two that you hardly notice, and the beaches, although few, are empty. Mostly, however, it's the "feeling" that you get along this road. Nature is close and accessible, and it's so incredibly "South Sea island" that it almost seems artificial. But it isn't.


HANA ROAD
TO PAIA KAHULUI
HUELO
KAULANAPUEO CHURCH
KAILUA
360
PU'U KUKA'I 1574
WAIKAMOI RIDGE TRAIL NATURE WALK
PAOHOKAMUA FALLS
HAIPUAENA FALLS
KEOPUKA ISLET SEABIRD SANCTUARY
KAUMAHINA ST WAYSIDE
KEANAE
KE ANAE ARBORETUM
KE'ANU FALLS
OVERLOOK
MOKU MANA I SEABIRD SANCTUARY
ST GABRIEL'S CHURCH
WAILUA
WAILUA LOOKOUT
PUAAKAA ST WAYSIDE
KAPA'ULA GULCH
WAILUA IKI STREAM
KANO STREAM
NAHIKU
OPUHANAO PT
UPPER NAHIKU
KUHIWA VALLEY
HELELEIKE'OHA STR
MOKILEHUA GULCH
ANA PUKA CAVE
KAHANU GARDENS PI'ILANIHALE HEIAU
HONOMAELE GULCH
HANA GARDENLAND NURSERY
HANA AIRPORT
WAI'ANAPANAPA STATE PARK
NATURAL ARCH
HEIAU
ANCIENT PAVED TRAIL
NANU ALELE PT
HANA BAY
HANA BEACH CO PARK
HANA
HALE O LONO HEIAU
KOKI BEACH PARK
HAMOA
KALUANUI HEIAU
KAKI'O
PETROGLYPHS
PUUIKI
KAPIA STR
WAIOHONU STR
TO KIPAHULU
0 3 mi
0 4 km

Hana Road Tips

You've got 30 miles of turns ahead when Route 36 (mile-marker 22) becomes Route 360 (mile-marker 0) and the fun begins. The Hana Road has the reputation of being a "bad road," but this isn't true. It's narrow, with plenty of hairpin turns, but it's well banked, has clearly marked bridges, and there's always maintenance going on (which can slow you up). Years back, it was a harrowing experience. When mudslides blocked the road, drivers were known to swap their cars with those on the opposite side and carry on to where they were going. The road's reputation sets people up to expect an ordeal, so they make it one, and unfortunately, drive accordingly. Sometimes it seems as though tourists demand the road to be rugged, so that they can tell the folks back home that they, too, "survived the road to Hana." This popular slogan appears on T-shirts, copyrighted and sold by Hasegawa's famous (though recently burned down and reopened) store in Hana, and perpetuates this belief. You'll have no problem, and you'll see much more if you just take it easy.

Your speed will often drop below 10 miles per hour and will rarely exceed 25. Standard-shift cars are better for the turns. Cloudbursts occur at any time so be ready for slick roads. A heavy fall of fruit from roadside mango trees can also coat the road with slippery slime. Look as far up the road as possible and don't allow yourself to be mesmerized by the 10 feet in front of your hood. If your tire dips off a rough shoulder, don't risk losing control by jerking the wheels back on immediately. Ride it for a while and either stop or wait for an even shoulder to come back on. Local people trying to make time will often ride your rear bumper, but generally they won't honk. Pull over and let them by when possible.

Driving from Kahului to Hana will take three hours, not counting some recommended stops. The greatest traffic flow is from 10 a.m. to noon; returning "car trains" start by 3 p.m. and are heaviest around 5 p.m. Many white-knuckled drivers head for Hana as if it were a prized goal, without stopping along the way. This is ridiculous. The best sights are before and after Hana; the town itself is hardly worth the effort. Expect to spend a long day exploring the Hana Road. To go all the way to Oheo Stream and take in some sights, you'll have to leave your hotel at sunup and won't get back until sundown. If your budget can afford it, plan on staying the night in Hana (reservations definitely) and return the next day. This is a particularly good alternative if you have an afternoon departing flight from Kahului Airport. Also, most tourists seem terrified of driving the road at night. Actually it's easier. There is far less traffic, road reflectors mark the center and sides like a runway, and you're warned of oncoming cars by their headlights. Those in the know make much better time after dark! In case of **emergency,** a roadside **telephone** is located *makai* between mile-markers 5 and 6.

SIGHTS

Huelo

This is a quiet "rooster town" famous for **Kaulanapueo Church** built in 1853. The structure is made from coral and is reminiscent of New England architecture. It's still used, and a peek through the door will reveal a stark interior with straight-backed benches and a platform. Few bother to stop, so it's quiet and offers good panoramas of the village and sea below. At the turnoff to Huelo between mile-markers 3 and 4, there's a public telephone, in case of emergency.

The next tiny town is **Kailua.** Plenty of mountain apple trees flourish along this stretch. The multicolored trees are rainbow eucalyptus, introduced late last century from Australia and some of the most beautiful trees in Hawaii. Close by is a cousin, *Eucalyptus robusta,* which produces great timber, especially flooring, from its reddish-brown heartwood. This tree, due to its resins, gets extremely hard once it dries, so it must be milled immediately or you can do nothing with it. A few minutes later, notice a sudden difference in the humidity and in the phenomenal jungle growth that becomes even more pronounced.

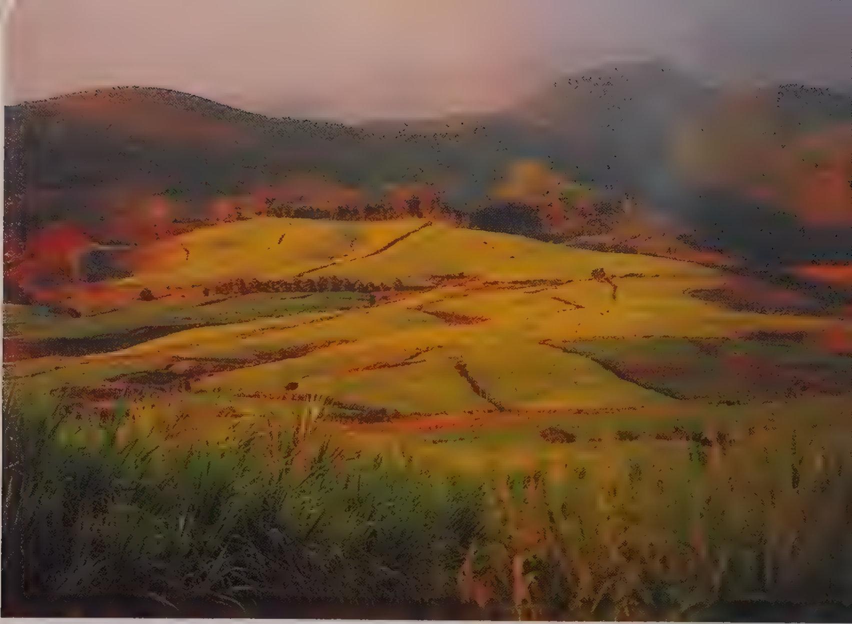
Waikamoi Ridge

This nature walk (mosquitoes!) is a good place to stretch your legs and learn about native and introduced trees and vegetation. The turnout is not clearly marked along the highway, but look for a metal gate at roadside and picnic tables in a clearing above the road. The trail leads through tall stands of trees. For those never before exposed to a bamboo forest, it's most interesting when the wind rustles the trees so that they knock together like natural percussion instruments. Picnic tables are available at the start and end of the trail. Back on the road, and at the next bridge, is excellent drinking water. There's a stone barrel with a pipe coming out, and local people come to fill jugs with what they call "living water." It doesn't always run in summer but most times can be counted upon.

Following is **Puohokamoa Falls,** where you'll find a nice pool and picnic table. A short stroll will take you to the pool and its 30-foot cliff, from which local kids jump off. You'll also find a trail

Opposite page (clockwise from top left): Wo Hing Temple on Lahaina; Buddha at Jodo Mission in Lahaina; the banyon tree at Lahaina covers nearly an acre (all photos by Robert Nilsen)

LAHAINA
HISTORIC SITE
29
1897



near the falls, and if you go upstream about 100 yards you'll discover another invigorating pool with yet another waterfall. Swimming is great here, and the small crowd is gone. If you hike downstream about one-half mile *through* the stream (no trail), you come to the top of a 200-foot falls from where you can peer over the edge.

Beach Parks

Less than two miles past Waikamoi Ridge is **Kaumahina State Wayside** along the road, and **Honomanu County Park,** down at Honomanu Bay. Permits are required for camping. There are no amenities at Honomanu, but Kaumahina has them all. Camping here is in a rainforest with splendid views out to sea overlooking the rugged coastline and the black-sand beach of Honomanu Bay. Puohokamoa Falls are just a short walk away. Honomanu is not good for swimming because of strong currents, but is good for surfing.

Keanae

Honomanu Valley, just before the Kaenae Arboretum, is the largest valley on the north side of Haleakala. Most of the big valleys that once existed, especially on East Maui, were filled in by lava flows, greatly reducing their original size. But Honomanu goes back about five miles toward the center of the mountain, and has 3,000-foot cliffs and 1,000-foot waterfalls. Unfortunately, the trails are both quite difficult to find and to negotiate.

Clearly marked on the right will be **Keanae Arboretum.** A hike through this facility will exemplify Hawaiian plant life in microcosm. There are two sections, one of tropical plants (identified) and the other of Hawaiian domestic plants. Toward the upper end of the arboretum are taro fields, and the hillsides above are covered with the natural rainforest vegetation. You can picnic and swim along Piinaau Stream. Hardier hikers can continue for another mile through the rainforest; at the end of the trail is a pool and waterfall. As there is a gate across the entrance (located at a sharp curve in the road), pull well off the road to park your car and walk in.

Camp Keanae YMCA is just before the arboretum. It looks exactly as its name implies, set in a gorgeous natural pasture. There are various bunkhouses for men and women. Arrival time between 4 and 6 p.m., $8. For more information call the camp at 248-8355. All accommodations are by reservation only. For reservations contact the Kahului YMCA office at 244-3253.

Keanae Peninsula is a thumb-like appendage of land formed by a lava flow that came down the hollowed-out valley from Haleakala crater. A fantastic lookout is here—look for a telephone pole with a tsunami loudspeaker atop, and pull off just there. Below you'll see neat little farms, mostly raising taro. Shortly before this lookout, a public road heads down into the peninsula to a turnaround. Most people living here are native Hawaiians. They still make poi the old-fashioned way: listen for the distinctive

BOB NILSEN

Tidy fields on the Keanae Peninsula are still the pride of Hawaiian farmers.

thud of poi-pounding in the background. Though *kapu* signs abound, the majority of people are friendly. If you visit, be aware that this is one of the last patches of ground owned by Hawaiians and tended in the old way. Be respectful, please. Notice the lava-rock missionary church. Neat and clean, it has straight-back, hardwood pews and a pleasant altar inside. The cemetery to the side is groomed with tropical flowers while the grounds are rimmed by coconut trees. Next comes the lonely **Wailua Peninsula.** It, too, is covered in taro and is a picturesque spot. Only 3,000 people live along the entire north coast of East Maui leading to and including Hana.

Fruit Stands

Do yourself a favor and look for **Uncle Harry's Fruit Stand**, clearly marked on the left past the Keanae Peninsula just beyond the Keanae school. Unfortunately, this *kahuna* who knew a great deal of the natural pharmacology of old Hawaii, and was a living encyclopedia on herbs and all their healing properties, has passed away, but his spirit lives on. Past Kaenae between mile-markers 17 and 18 is another roadside stand where you can buy hot dogs, shave ice, and some fruit. Notice the picture-perfect, idyllic watercress farm on your left. Past mile-marker 18 on the right is a fruit stand operated by a fellow named Joseph. He not only has coconuts, pineapples, and papayas, but also little-tasted exotic fruits like mountain apples, star fruit, strawberry guavas, and Tahitian lemons. An authentic fruit stand worth a stop. Another one, operated by a Hawaiian woman, is only 50 yards on the left. If you have a hankering for fruit, this is the spot.

Wailua

At mile-marker 18, you come to Wailua. Turn left here on Wailua Road, following signs for **Coral Miracle Church.** Here, too, you'll find the **Miracle of Fatima Shrine,** so named because a freak storm in the 1860s washed up enough coral onto Wailua Beach that the church could be constructed by the Hawaiian congregation. Here also are St. Gabriel's Church and St. Augustine's Shrine. There is a lovely and relatively easy-access waterfall nearby. Pass the church, turn right, and park by the large field. Look for a worn path (may be private, but no signs or hassle) that leads down to the falls.

Puaa Kaa State Wayside

This lovely spot is about 14 miles before Hana. There's no camping, but there are picnic tables, grills, and restrooms. Nearby are Kopiliula and Waikani Falls. A stream provides some smaller falls and pools suitable for swimming.

Nahiku

The village, named after the Hawaiian version of the Pleiades, is reached by a steep and bumpy three-mile road and has the dubious distinction of being one of the wettest spots along the coast. The well-preserved and tiny village church was constructed in 1867. The turnaround at oceanside is where many locals come to shore-fish. Every evening during the summer months, beginning around 3 p.m., an extended family pod of dolphins enters Nahiku Bay to put on an impromptu performance of water acrobatics just for the joy of it. There's a picnic bench to sit on, and just after the white bridge, a rope swing dangles above a refreshing fresh water pond. At one time Nahiku was a thriving Hawaiian village with thousands of inhabitants. Today it's home to only about 70 people, the best-known being former Beatle, George Harrison. A few inhabitants are Hawaiian families, but mostly the people are wealthy Mainlanders seeking isolation. After a few large and attractive homes went up, the real estate agents changed the description from "desolate" to "secluded." What's the difference? About $500,000 per house! At the turn of the century it was the site of the Nahiku Rubber Co., the only commercial rubber plantation in the United States. Many rubber trees still line the road, although the venture collapsed in 1912 because the rubber was poor due to the overabundance of rainfall. Some people have augmented their incomes by growing *pakalolo* in the rainforest of this area. However, the alternative people who first came here and have settled in have discovered that there is just as much money to be made raising ornamental tropical flowers ($5000-10,000 per acre), and have become real "flower children." Many have roadside stands (you'll find others along the Hana Highway) where payment for the flowers displayed is on the honor system. Leave what is requested—prices will be marked.

Hana Gardenland Nursery

Continue on the Hana Highway to **Hana Gardenland Nursery,** open daily 9 a.m.-5 p.m., where you're free to browse and picnic. They sell fresh-cut flowers, and the prices are some of the best on Maui. On the premises is the **Hana Gardenland Cafe,** a "semi-gourmet window restaurant" (see "Food and Shopping" following). This certified nursery, which can ship plants or cut flowers to the Mainland, sits on more than five acres, over which you can take a $5 self-guided tour complete with map, and acquaint yourself with the spectacular plantlife that you will encounter throughout the Hana area. Inside the main building is a **fine arts and gift gallery** featuring local artists (others also) that include: magnificent photos by Brad Lewis; inspired paintings by Bradford Binning; bronze sculptures by Marielis Faue; Bruce Turnbull's evocative wood sculptures; the porcelains by Karen Jennings; the freeform paper creations by Nicole Dean; imaginative basketry by Arlene Taus; and masterful oils and watercolors by Dick Lewis. The shelves hold perfume, a smattering of books on Hawaii, postcards, handmade jewelry, and koa wood boxes. Hana Gardenland is a perfect rest and fun stop for the entire family.

Kahanu Gardens

Past Gardenland and leading left is Ulaino Road. Here, the pavement soon gives way to a rough track and leads to **Kahanu Gardens,** tel. 248-8912, located just past a shallow stream. Recently closed, but rumored to reopen, the gardens may be visited Tues.-Sat., 10 a.m.-2 p.m. for self-guided tours, admission $5. The gardens may be closed at any time if, because of heavy rains, the stream (no bridge) is too high or moving too swiftly to cross. This 120-acre tropical garden runs down to the tortured lava coastline. Part of the Pacific Tropical Botanical Garden, the Kahanu Gardens contain a huge variety of domestic and imported tropical plants, including a native pandanus forest and large and varied collections of breadfruit and coconut trees. Also within the gardens is **Piilanihale Heiau,** Hawaii's largest, with massive walls that rise over 50 feet.

Past Kahanu Gardens, Ulaina Road continues to roughen and ends at a parking area. Walking along the coast from there you will arrive at **Venus Pool,** a clothing-optional swimming spot where a waterfall drops fresh water into an oceanside pool.

Hana Airport

Less than a mile past Ulaino Road, on Alalele Road, a sign points left to **Hana Airport,** where **Aloha Island Air,** tel. (800) 323-3345, or 248-8328 in Hana, operates five daily flights to Kahului. All flights to Hana go through Kahului, from where you can get connecting flights to other Hawaiian cities and the Mainland. Hotel Hana Maui operates a shuttle between the airport and the hotel for its guests. There is no public transportation in Hana, and only Dollar Rent A Car, tel. 248-8237, can arrange wheels for you—make reservations before arriving in Hana.

Even though you're in a remote section of the island, adventure can still be found in Hana. Both Hawaii Helicopters and Soar Maui operate out of the Hana Airport. **Hawaii Helicopters,** tel. 877-3900, has various flight packages over the eastern half of the island, and **Soar Maui,** tel. 248-7433, a sailplane company, can thrill you with an engine-less glide along the mountainside. Its four offerings vary from a 20-minute Introductory Scenic Flight for $75 ($90 for two people) to a 75-minute Haleakala Crater Flight, $225-250. For the steel-stomach enthusiast, adventure comes by way of the Acrobatic Flight ($175), where you can have your thrills with loops, spins, and gravity-defying stunts. Instruction and rentals available.

Waianapanapa State Park

Only three miles outside Hana, this state park offers not only tent camping but cabins sleeping up to six on a sliding scale, $10 single up to $30 for six. The cabins offer hot water, a full kitchen, electricity, and bedding. A deposit is required. They're very popular so book far in advance by writing Division of State Parks (see "Camping" in the main Introduction). Even for those not camping, Waianapanapa is a "must stop." Pass the office to get to the beach park and its black-sand beach. The swimming is dangerous during heavy surf because the bottom drops off quickly, but on calm days it's mellow. The snorkeling is excellent. Just offshore is a clearly visible natural stone bridge. Contact P.O. Box 1049, Wailuku, HI 96753, tel. 244-4354.

A short, well-marked trail leads to **Waianapanapa Caves.** The tunnel-like trail passes through a thicket of vines and *hao,* a bush used by the Hawaiians to mark an area as *kapu*. The two small caves are like huge smooth tubs formed from lava. The water trapped inside is crystal clear. These caves mark the site of a Hawaiian legend, in which a lovely princess named Popoalaea fled from her cruel husband Kakae. He found her hiding here and killed her. During certain times of the year millions of tiny red shrimp invade the caves, turning the waters red, which the Hawaiians say is a reminder of the poor slain princess. Along the coastline here are remnants of the ancient Hawaiian **paved trail** that you can follow for a short distance.

Helani Gardens

Your last stop before Hana town, clearly marked on the right, these gardens are a labor of love begun 30 years ago by Howard Cooper, founder and longtime Hana resident. The gardens were recently sold to commercial flower growers, and it is not decided if they will be re-opened to the public; if so, definitely go. The lower gardens are five formally manicured acres, but the 65 acres of upper garden are much more wild and open to anyone wishing to stroll around. The lower gardens have flowering trees and shrubs, vines, fruit trees, flowers, and potted plants everywhere. People see many of these plants in nurseries around the country, and may even have grown some varieties at home, but these specimens are huge. There are baobab trees, ginger plants, carp ponds, even papyrus. The fruit trees alone could supply a supermarket. The upper gardens are actually a nursery where plants from around the world are raised. Some of the most popular are heliconia and ginger, and orchids galore. In Mr. Cooper's own words, "Helani Garden is where heaven touches the earth." Be one of the saved!

At the entrance of Helani Gardens sits longtime Hana resident **John the Basketmaker,** who is here every day unless he's gone fishing . . . life Hana-style. John adeptly fashions palm-frond baskets, receiving the highest acclaim of local people who come to him when they need a basket. John has plenty of aloha and will "talk story" and demonstrate his craft if time permits, which is usually the case.

HANA

Hana is about as pretty a town as you'll find anywhere in Hawaii, but if you're expecting anything stupendous you'll be sadly disappointed. For most it will only be a quick stopover at a store or beach en route to Oheo Stream: the townsfolk refer to these people as "rent-a-car tourists." The lucky who stay in Hana, or those not worried about time, will find plenty to explore throughout the area. The town is built on rolling hills that descend to Hana Bay; much of the surrounding lands are given over to pasture, while trim cottages wearing flower corsages line the town's little lanes. Before the white man arrived, Hana was a stronghold that was conquered and reconquered by the kings of Maui and those of the north coast of the Big Island. The most strategic and historically laden spot is Kauiki Hill, the remnant of a cinder cone that dominates Hana Bay. This area is steeped in Hawaiian legend, and old stories relate that it was the demigod Maui's favorite spot. It's said that he transformed his daughter's lover into Kauiki Hill and turned her into the gentle rains that bathe it to this day.

Changing History

Hana was already a plantation town in the mid-1800s when a hard-boiled sea captain named George Wilfong started producing sugar on his 60 acres there. Over the years the laborers came from the standard mixture of Hawaiian, Japanese, Chinese, Portuguese, Filipino, and even Puerto Rican stock. The *luna* were Scottish, German, or American. All have combined to become the people of Hana. Sugar production faded out by the 1940s and Hana began to die, its population dipping below 500. Just then, San Francisco industrialist Paul Fagan purchased 14,000 acres of what was to become the **Hana Ranch.** Realizing that sugar was *pau,* he replanted his lands in *pangola* range grass and imported Hereford cattle from another holding on Molokai. Their white faces staring back at you as you drive past are now a standard part of Hana's scenery.

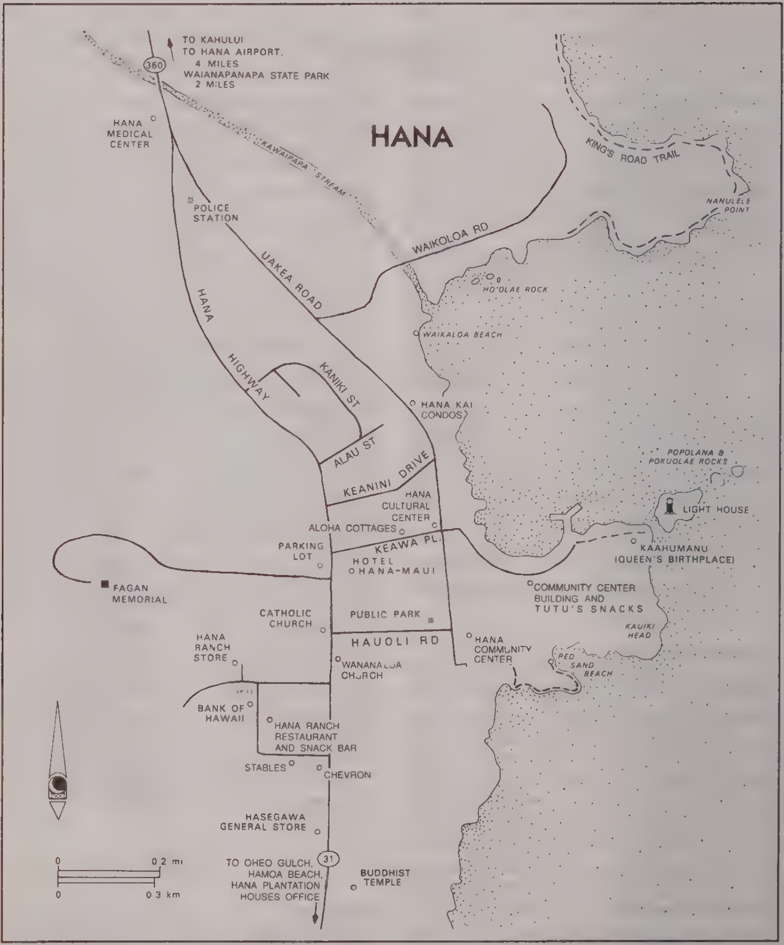
Fagan loved Hana and felt an obligation to and affection for its people. He also decided to retire here, and with enough money to materialze just about anything, he decided that Hana could best survive through limited tourism. He built the **Hotel Hana-Maui,** which catered to millionaires, mostly his friends, and began operation in 1946. Fagan owned a baseball team, the San Francisco Seals, and brought them to Hana in 1946 for spring training. This was a brilliant publicity move because sportswriters came along; becoming enchanted with Hana, they gave it a great deal of copy and were probably the first to publicize the phrase "Heavenly Hana." It wasn't long before tourists began arriving.

Unfortunately, the greatest heartbreak in modern Hana history occurred at just about the same time, on April 1, 1946. An earthquake in Alaska's Aleutian Islands sent huge tidal waves that raked the Hana coast. These destroyed hundreds of homes, wiping out entire villages and tragically sweeping away many people. Hana recovered, but never forgot. Life went on, and the menfolk began working as *paniolo* on Fagan's spread and during round-up would drive the cattle through town and down to Hana Bay where they were forced to swim to waiting barges. Other entire families went to work at the resort, and so Hana lived again. It's this legacy of quietude and old-fashioned aloha that attracted people to Hana over the years. Everyone knows that Hana's future lies in its uniqueness and remoteness, and no one wants it to change. The people as well as the tourists know what they have here. What really makes Hana "heavenly" is similar to what's preached in Sunday school: everyone wants to go there, but not everyone makes it.

SIGHTS

Hana Bay

Dominating the bay is the red-faced **Kauiki Hill.** Fierce battles raged here, especially between Maui chief Kahekili and Kalaniopuu of Hawaii, just before the islands were united under Kamehameha. Kalaniopuu held the natural fortress until Kahekili forced a capitulation by cutting off the water supply. It's believed that Kamehameha himself boarded Capt. James Cook's ship after a lookout spotted it from this hill. More importantly, Queen Kaahumanu, Kamehameha's favorite and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WAIKALOA BEACH
HANA HIGHWAY
KANIKI ST
HANA KAI CONDOS
ALAU ST
KEANINI DRIVE
POPOLANA & POKUOLAE ROCKS
LIGHT HOUSE
HANA CULTURAL CENTER
ALOHA COTTAGES
KEAWA PL.
PARKING LOT
HOTEL OHANA-MAUI
KAAHUMANU (QUEEN'S BIRTHPLACE)
FAGAN MEMORIAL
COMMUNITY CENTER BUILDING AND TUTU'S SNACKS
CATHOLIC CHURCH
PUBLIC PARK
KAUIKI HEAD
HANA RANCH STORE
HAUOLI RD
HANA COMMUNITY CENTER
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TO OHEO GULCH, HAMOA BEACH, HANA PLANTATION HOUSES OFFICE
31
BUDDHIST TEMPLE

the Hawaiian *ali'i* most responsible for ending the old *kapu* system and leading Hawaii into the "new age," was born in a cave here in 1768. Until very recent times fish-spotters sat atop the hill looking for telltale signs of large schools of fish.

To get there, simply follow Uakea Road when it splits from the Hana Road at the police station at the edge of town, and follow the signs to the bay. Take it right down to the pier and park. Hana Beach has full amenities and the swimming is good. It's been a surfing spot for centuries, although the best breakers occur in the middle of the bay. To explore Kauiki look for a pathway on your right and follow it. Hana disappears immediately; few tourists come out this way. Walk for a few minutes until the lighthouse comes clearly into view. The footing is slightly difficult but there are plenty of ironwoods to hang onto as the path hugs the mountainside. A few pockets of red-sand beach eroded from the cinder cone are below. A copper plaque erected in 1928 commemorates the spot of Kaahumanu's birth. This entire area is a great spot for a secluded picnic only minutes from town. Proceed straight ahead to the lighthouse sitting on a small island. To cross, you'll have to leap from one jagged rock to another. If this doesn't suit you, take your bathing suit and wade across a narrow sandy-bottomed channel. Stop for a few moments and check the wave action to avoid being hurled against the rocks. When you've got it timed, go for it! The view from up top is great.

Fagan Memorial

Across from the Hotel Hana-Maui, atop Lyon's hill, is a lava-stone cross erected to the memory of Paul I. Fagan, who died in 1960. The land is privately owned, but it's okay to go up there if the gate is open. If not, inquire at the hotel. From atop the hill you get the most panoramic view of the entire Hana area. After a rain, magic mushrooms have been known to pop up in the "cow pies" in the pasture surrounding the cross.

Wananalua Church

Near the hotel is the Wananalua Church, built from coral blocks in 1838. The missionaries deliberately and symbolically built it on top of an old *heiau*, where the pagan gods had been worshipped for centuries. It was the custom of chiefs to build *heiau* before entering battle. Since Hana was always contested ground, dozens of minor *heiau* can be found throughout the region.

Hana Cultural Center

Located along Uakea Road on the right, kitty-corner from the Hana Bay entrance road, open daily 10 a.m.-4 p.m., $2 donation. Founded in 1971 by Babes Hanchett, the Hana Cultural Center occupies an unpretentious building (notice the beautifully carved doors, however) on the grounds of the old courthouse and jail. The center houses fine examples of quiltwork: one, entitled "Aloha Kuuhae," was done by Rosaline Kelinoi, a Hana resident and the first woman voted into the State Legislature. There are precontact stone implements, tapa cloth, and an extensive shell collection. Your $2 entitles you to visit the courthouse and jail. Simple but functional, with bench and witness stand, it makes "Andy of Mayberry" look like big-time. The jail was used from 1871 to 1978, and the townsfolk knew whenever it held an inmate because he became the groundskeeper and the grass would suddenly be mowed.

BEACHES

Red Sand Beach

This is a fascinating and secluded beach area, but unfortunately the walk down is treacherous.

Wananalua Church

The path, after a while, skirts the side of a cliff, and the footing is made tough because of unstable and crumbly cinders. Grave accidents have occurred, and even locals won't make the trip. Follow Uakea Road past the turnoff to Hana Bay. Proceed ahead until you pass the public tennis courts on your right and Hana School on your left. The road dead ends a short way later. Look left for the worn path and follow it around the Hana Ranch property fence. Ahead is a Japanese cemetery with its distinctive headstones. Below are pockets of red sand amidst fingers of black lava washed by sky-blue water. There are many tidepools here. Keep walking around Kauiki Head until you are obviously in the hollowed-out amphitheater of the red cinder cone. Pat the walls to feel how crumbly they are—the red "sand" is eroded cinder. The water in the cove is fantastically blue against the redness.

Across the mouth of the bay are little pillars of stone, like castle parapets from a fairy kingdom, that keep the water safe for swimming. This is a favorite fishing spot for local people and the snorkeling is good, too. The beach is best in the morning before 11 a.m.; afterwards it can get hot if there's no wind and rough if the wind is from the north. The coarse red sand massages your feet, and there's a natural jacuzzi area in foamy pools of water along the shore.

Koki Beach Park

The beach park is a mile or so out of town heading toward the Seven Pools. Look for the first road to your left with a sign directing you to Hamoa Village/Beach. Koki is only a few hundred yards on the left. The riptides are fierce in here so don't swim unless it's absolutely calm. The winds can whip along here, too, even though at Hamoa Beach, less than a mile away, it can be dead calm. Koki is excellent for beachcombing and for a one-night's unofficial bivouac.

A very special person named Smitty lived in a cave on the north side of the beach. Hike left to the end of the beach and you'll find a rope ladder leading up to his platform. A distinguished older man, he "dropped out" a few years back and came here to live a simple monk's existence. He kept the beach clean and saved a number of people from the riptide. He was a long-distance runner who would tack up a "thought for the day" on Hana's public bulletin board. People loved him and he loved them in return. In 1984 the roof of his cave collapsed and he was killed. When his body was recovered, he was in a kneeling position. At his funeral, all felt a loss, but there was no sadness because all were sure that Smitty had gone home.

Hamoa Beach

Follow Hamoa Road a few minutes past Koki Beach until you see the sign for Hamoa. Between Hamoa and Koki are the remnants of an extensive Hawaiian fishpond, part of which is still discernible. This entire area is an eroding cinder cone known as **Kaiwi O Pele** ("The Bones of Pele"). This is the spot where the swinish pig-god, Kama pua'a, ravished her. Pele also fought a bitter battle with her sister here, who dashed Pele on the rocks, giving them their anatomical name. Out to sea is the diminutive Alau Island, a remnant left over by Maui after he finished up the Hawaiian Islands. You can tell that Hamoa is no ordinary beach the minute you start walking down the paved, torch-lined walkway. This is the semiprivate beach of the Hotel Hana-Maui. But don't be intimidated, because no one can own the beach in Hawaii. Hamoa is terrific for swimming and bodysurfing. The hotel guests are shuttled here by buses throughout the day that leave from the hotel on the hour, so if you want this lovely beach to yourself arrive before midmorning and stay after late afternoon. There is a pavilion that the hotel uses for its Friday night luau, as well as restrooms and showers.

Waioka Pool

Also called Venus Pool, a myth-legend says it was once used exclusively by Hawaiian royalty. At the bridge near the Hana Ohana Plantation Houses office, cross over the fence and hike (public access trail) through the fields above the river to its mouth. There you'll find a spring-fed, freshwater pool scoured out of the solid rock walls of this water course. A refreshing, usually solitary, place for a swim or to sunbathe on the smooth rocks. Be safe and stay out of the ocean—the surf, which is just over the narrow sandbar, is strong. At certain times of the year you may see giant turtles just off the rocks a short way farther down the coast. They are best seen from the road a quarter mile past the river at a sharp turn in the highway. In the fields above Waioka Pool are the remains of an old sugar mill, and part of the King's Highway, a paved pathway that once ran along the coast.

ACCOMMODATIONS

Hotel Hana-Maui

The Hotel Hana Maui, Hana, HI 96713, tel. (800) 325-3535, or 248-8211 on Maui, is the legacy of Paul Fagan, who built it in the late '40s. It operates as close to a family-run hotel as you can get. Most personnel have either been there from the beginning, or their jobs have passed to their family members. Guests love it that way, proven by an astonishing 80% in repeat visitors, most of whom feel like they're staying with old friends. The hotel has had only five managers in the last 45 years. The present manager, Fred Orr, came on board in 1990 when the management of the hotel was taken over by ITT Sheraton Hotels. In 1989 the hotel was sold to Keola Hana Maui, Inc. (a group of local Hawaiian, Japanese, and English investors), which has had the good sense to leave well enough alone. What has changed has been for the better. All rooms have been extensively renovated and the hotel can now proudly take its place among the truly luxury hotels of Hawaii. Rooms, all with their own lanai, surround the beautifully appointed grounds where flowers add a splash of color to the green-on-green blanket of ferns and gently sloping lawn. Inside the colors are subdued shades of white and tan. Morning light, with the sun filtering through the louvered windows, is especially tranquil. All suites have a wet bar and large comfortable lounge area with rattan furniture covered in billowy white pillows. A glass-topped table is resplendent with a floral display, and a tray of fresh fruit greets all guests. Refrigerators are stocked with a full choice of drinks, and there's even fresh Kona coffee that you grind and brew yourself. The floors are a deep rich natural wood counterpointed by a light reed mat in the central area. The beds, all queen-size, are covered with a handmade Hawaiian quilt, while Casablanca fans provide all the cooling necessary. The guest-cottage rooms have large free-standing pine closets; all rooms have two walk-ins. The bathrooms, as large as most sitting rooms, are tiled with earth-tone ceramic. You climb a step to immerse yourself in the huge tub, then open eye-level windows that frame a private mini-garden like an expressionist's still life.

The hotel staff adds an intangible quality of friendliness and aloha that sets the hotel apart from all others. Housekeepers visit twice a day, leaving beige terrycloth robes, and plumeria or orchids on every pillow. There is a library for use by guests, and a few shops for clothes, necessities, and gifts. Other facilities and activities include a wellness center, two heated swimming pools, tennis courts, superb horseback riding, a three-hole practice golf course, free bicycle use by guests, hikes to archaeological sites, and a famous luau held every Tuesday, 6 p.m., at the hotel's facilities on Hamoa Beach. All activities are easily arranged by visiting the activities desk that can be counted on to keep family and children happy with Hawaiian language lessons, lei-making, or swaying hula lessons.

Meals become a long-remembered sumptuous event. Follow the hostesses to your table in the new dining room. Here, breakfasts are all manner of fresh exotic fruits and juices, hot pastries, banana macadamia-nut waffles, eggs poached or herbed into omelettes accompanied with petite steaks, fresh fish, or Hana Ranch sausages. Lunches, which upon request are prepared as very civilized picnics in wicker baskets, include chilled seafood chowder, Oriental sesame chicken salad, smoked turkey and bacon sandwich, *kiawe*-grilled chicken breast, and a potpourri of vegetables. Special dinner menus are prepared daily, but you can begin with a sashimi plate, sautéed chicken with peanut sauce, and then move on to an assortment of grilled and roasted fowl, seafood, wild boar, or locally grown beef and lamb, all basted in a variety of gourmet sauces. Vietnamese whole fish for two is especially tantalizing. Desserts are too tempting to resist, and if you can somehow save the room try lime or macadamia-nut pie, banana cream cake, coconut mousse, or a rainbow of rich and creamy ice creams and sherbets.

Rates start at $305 for a garden-view room and progress up to $795 for the sea ranch cottage suites. An option, for an additional $95, includes three meals under the full American plan. Otherwise you can pay as you eat. The entire scene isn't stiff or fancy, but it is a memorable first-class experience!

Heavenly Hana Inn
The second most famous Hana hotel, the Heavenly Hana, resembles a Japanese *ryokan* (inn). Walk through the formal garden and remove your shoes on entering the open-beamed main dining hall. Though now undergoing renovations, the inn is still open for business. The four suites seem like little apartments broken up into sections by shoji screens. Rates are $65-100 for up to four guests. The inn is homey and delightful. Two other rental units, a one-bedroom cottage and a family cottage, are also available in town. Write P.O. Box 146, Hana, HI 96713, tel. 248-8442.

Joe's Place
Across the road from the Heavenly Hana Inn is Joe's Place, tel. 248-7033, a very modest but clean self-serve guesthouse. A Maui-style sign reads, "If our office is closed, check key rack at left, and you may use a room and either pay in the morning or lock payment and key to the room before leaving, two persons to a room." Rooms cost $45, cash or traveler's checks only. Check-out time is at 10 a.m. and check-in is at 2 p.m. "or as soon as room is available." Reservations are held until 4 p.m. There's kitchen access, a communal TV room, and maid service on request at an extra charge.

Hana Ohana Plantation Houses
Hana Ohana Plantation Houses offer a unique service where you can rent a private house on the lush, tropical Hana coast. You have 14 or so homes to choose from ranging from the Plantation House—a deluxe cedar one-bedroom, sleeping four and complete with lanai, full kitchen, barbecue, and your own private koi pond and mini-garden, all in a coconut grove for $140—to the Lanai Makaalae Studio, a Japanese-style studio for two at $80. Several other newly remodeled homes are available in town and near Hamoa Beach, like the two-story Hale Kipa plantation house ($100-140) that has full amenities as well as an outdoor jacuzzi, and a four-bedroom, three-bath house that can easily accommodate up to 10 people for $300 per night. Contact Hana Ohana Plantation Houses at P.O. Box 1029, Hana, HI 96713, tel. 248-7248, or (800) 240-7612 for reservations. Check-in is at Hana Gardenland, open daily 8:30 a.m.-5 p.m., just past the 30-mile marker, *mauka* side, before entering Hana. Late check-ins call the listed number for directions.

Aloha Cottages
These are owned and operated by Zenzo and Fusae Nakamura and are the best bargain in town. The cottages are meticulously clean, well built, and well appointed. For $55-88 d, $10 per additional guest, you get two bedrooms, a full kitchen, living room, deck, and outdoor grills. Mrs. Nakamura is very friendly and provides daily maid service. The fruit trees on the property provide free fruit to guests. P.O. Box 205, Hana, HI 96713, tel. 248-8420.

Hana Kai Maui Resort
These resort apartments, P.O. Box 38, Hana, HI 96713, tel. 248-8426 or (800) 346-2772, directly overlooking Hana Bay, are all well maintained and offer a lot for the money. Rates are: studios from $103, deluxe one-bedrooms $125-158. All have private lanais with exemplary views of the bay, maid service, laundry facilities, and barbecues. The views couldn't be more spectacular as the grounds, laid out in a lovely garden highlighting the interplay of black lava rock and multi-hued blooms, step down the mountainside to the bay.

Hana Bay Vacation Rentals
Stan and Paula Collins offer nine private cottages, cabins, two-bedroom houses, and duplexes in and around Hana for rent by the day, week, or month. Discounts of 10% are given on stays of seven days or longer. Rates start at $65 and step up to $170. Their rentals include everything from a rustic cabin to a half-million dollar, three-bedroom, beachfront home with banana and breadfruit trees and fishpond in the front yard. This small company has an excellent reputation for quality and service. Write P.O. Box 318, Hana, HI 96713, or call 248-7727, or (800) 959-7727.

Hana Kai Holidays
A second agency in Hana renting everything from a seaside cottage to large plantation homes scattered throughout the Hana area. Rates vary, $65-225 a night. Write P.O. Box 536, Hana, HI 96713 or call (800) 548-0478 or 248-7742 on Maui.

Hana Hou Hale
Brand new, this plantation-style guesthouse, tel. 248-8913 or 248-7067, offers a wraparound deck, large shuttered windows, hot tub, vaulted ceilings, and knotty pine floors. The units, two one-bedrooms at $85, and one two-bedroom at $145, have mini-kitchens complete with fridge, microwave, toaster oven, and an electric coffee pot, along with color TV, VCR, and ceiling fans. The entire front of the building is nothing but window offering a panoramic view of the distant bay.

FOOD AND SHOPPING

As far as dining out goes, there's little to choose from in Hana. The **Hotel Hana-Maui** main dining room offers breakfast, lunch, and dinner buffets. Prices vary according to your choice of options, but expect to spend $10 for breakfast, $15 for lunch, and $40 for dinner. Reservations recommended. There's also a self-serve coffee shop at the hotel.

Note: Except for Thursday through Saturday evenings at the Hana Ranch Restaurant, there is no place besides the Hotel Hana Maui to get an evening meal. Dinner at the hotel is from 6 p.m., and if you are going to be in Hana, be sure to make reservations. Hotel guests have first preference, but the hotel will try their hardest to seat. Also, aside from the nightly Hawaiian music at the hotel bar, the only evening **entertainment** in Hana is at the Hana Ranch Restaurant, offered about once a month when a local band performs dance music. Or you may find the frequent, evening baseball games at the ballpark an alternative.

The **Hana Ranch Restaurant** serves very tasty family-style meals, but they can be stampeded by ravenous tourists heading up or down the Hana Road. Breakfast, daily 6:30-10 a.m., is served from an adjoining service window only, but a shaded area with picnic tables is provided. Lunch also served from the service window, daily 11 a.m.-4 p.m., is an assortment of sandwiches, saimin, or plate lunches. An inside **lunch buffet,** served daily 11 a.m.-3 p.m., adults $12.95, children $6.50, salad only $7.95, includes barbecue beef ribs, teriyaki chicken, baked beans, assorted vegetables, and baked potato. A **dinner buffet** similar to lunch is served Friday and Saturday evenings 5-9 p.m., and a pizza and salad bar is served on Thursday evenings. Besides the Hotel Hana Maui, this is the only place to have an evening meal in Hana.

Tu Tu's Snack Shop, open daily for breakfast and lunch, is at the community center building at Hana Bay; window service with tables available. Salads $2-3, saimin $2.60, plate lunches about $4, hamburgers, sandwiches, drinks, and ice cream. This building was donated by Mrs. Fagan, the wife of Paul Fagan, the original owner of the Hotel Hana-Maui, to the community.

Sit surrounded by the blooms and ferns of the Hana Gardenland Nursery and enjoy the delicious food prepared by the **Hana Gardenland Cafe,** a bamboo- and rattan-fronted "window restaurant" open daily 9 a.m.-5 p.m. Start your day with the sunrise continental breakfast of Maui bagels served hot with cream cheese and guava jelly for $1.75, or steamed eggs and salsa served with whole wheat toast for $4.75. Lunch and snack time brings guacamole and chips, made fresh with hand-picked Gardenland avocado and served with taro chips for $4.95, along with gourmet sides like pesto pasta for only $2.50, or soup for $3.25. Sandwiches are smoked turkey with cheddar cheese topped by Tony's homemade cranberry relish with a side of baby greens for $6.75, or a fresh *ahi* tuna salad sandwich for $6.75. Refreshing beverages include espresso, cappuccino, fresh-squeezed orange or carrot juice, fruit smoothies, and tropical fruit iced tea for only $1.50. The cafe will be happy to prepare your food to go.

Hasegawa's General Store
In the ranks of general stores, Hasegawa's, formerly south of town on the Hana Road, would be commander-in-chief. This institution, run by Harry Hasegawa, had been in the family for 75 years before it burned to the ground in the fall of 1990. While your gas tank was being filled, you could buy anything from a cane knife to a computer disk. There were rows of food items, dry goods, and a hardware and parts store out back. Cold beer, film, blue jeans, and picnic supplies—somehow it was all crammed in there. Everybody went to Hasegawa's, and it was a treat just to browse and people-watch.

The store, now temporarily housed in the old movie theater in downtown Hana, open daily 8 a.m.-5:30 p.m., Sunday 9 a.m.-3:30 p.m., tel.

248-8231, plans to rebuild, but until then it still serves the community and visitors that for so long sustained it.

Hana Store

From the Hana Road, make the first right past St. Mary's Catholic Church and go up to the top of the hill to find the Hana Store, open daily 7 a.m.-6:30 p.m., tel. 248-8261, a general store with an emphasis on foodstuffs. They carry a supply of imported beers, a wide selection of food items, film, videos, and some gifts. The bulletin board here gives you a good idea of what's currently happening in town.

Hana Treasures

In the small complex across from the Hana Ranch Restaurant, look for Hana Treasures, open Mon.-Fri. 10 a.m.-4 p.m., Saturday 10:30 a.m.-2:30 p.m., closed Sunday, operated by Cheryl, a Hana resident who is friendly and willing to offer local information. The small shop features airbrushed T-shirts by Hana artists, an assortment of Hawaiian gifts, particularly those made in the Hana area, and two display cases of silver necklaces, bracelets, and rings.

SERVICES, INFORMATION, GETTING AROUND

Hana Hou Charters

Also known as Hana from the Sea, tel. 877-7369, this charter is operated by husband and wife team Captain Mark and Nani. They will take you on their glass-bottomed 38-foot *Pacific Safari* along one of Hawaii's most spectacular coastlines. Departing from Hana Pier Mon.-Fri. at 9 a.m., reservations highly recommended 24 hours in advance, Hana Hou offers a 90-minute sightseeing and photo cruise complete with snacks and beverage for only $29.95; or a three and a half-hour snorkel cruise for $59.95 complete with catered lunch. The boat leaves Hana Bay passing, the famous spot of Queen Kaahumanu's birth, and then rounds Kauiki Head for the trip south along the coast where waterfalls tumble from the emerald green *pali*. A great view is assured since the boat holds only 28 passengers, nine of whom can perch on the top deck to look for the tell-tale spouts of humpback whales who shelter along this coast from November through March (see "Whales" under "Flora And Fauna"). After snorkeling, the boat continues south, passing Wailua Waterfall, the tallest on Maui, a silver thread shimmering from the scalloped shoreline of stone and jungle. Captain Mark and Nani, who often perform community service work like taking the local school children out for excursions, are also members of Earthtrust, and a percentage of their profits goes directly back to that organization.

Hana Medical Center

Along the Hana Road, clearly marked on the right just as you enter town, tel. 248-8294. Open Mon.-Fri. 8 a.m.-noon and again 2-5 p.m., Saturday 8 a.m.-noon only, closed Sunday. For emergencies, use the phone at the hospital entrance.

Police Station

At the Y-intersection between Hana and Uakea roads, just as you enter town. For emergencies call 911.

Services

The Bank of Hawaii, tel. 248-8015, is open Mon.-Thurs. 8:30 a.m.-4:30 p.m., Friday 3-6 p.m.; the **post office** is open weekdays 8 a.m.-4:30 p.m. Both are next door to the Hana Ranch restaurant. The **library** is at Hana School, open Mon.-Fri. 8 a.m.-5 p.m., tel. 248-7714.

Gas

The only gas available in town is at the Chevron station, next to the horse stables and below the Hana Ranch restaurant.

Rental Cars

Dollar Rent A Car, tel. 248-8237, is the only show in town. It's best to call in advance to assure a reservation. Cars may be available on short notice during low season, but don't count on it.

Hauoli Lio Stable

Open through the day for horseback-riding adventures on the Hana Ranch. Various rides include one-hour trips ($27.50 per person) through the macadamia nut plantation, tropical rainforest, and near the beach. Book through the activities desk at the Hotel Hana-Maui.

BEYOND HANA

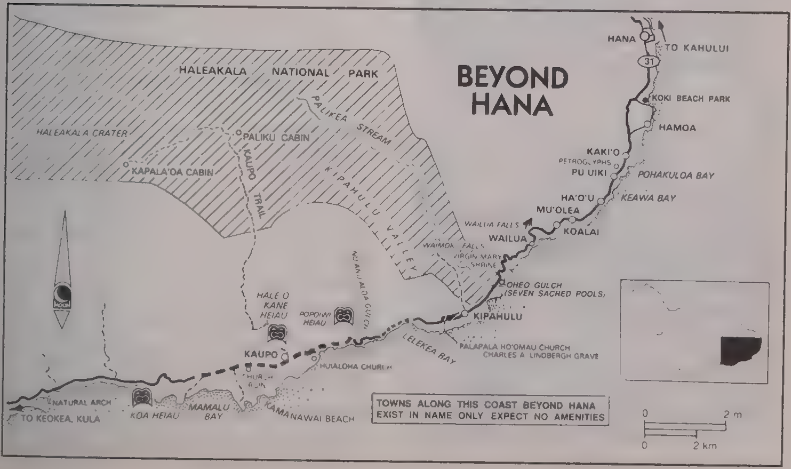
Now you're getting into adventure. The first sign is that the road gets steadily worse after Hana. It begins to narrow, then the twists and turns begin again, and it's potholed. Signs warn "Caution: Pig Crossing." There are no phones, no gas, and only a fruit stand or two and one store that can be counted on only to be closed. The fainthearted should turn back, but those with gumption are in for a treat. There are roadside waterfalls, cascading streams filling a series of pools, a hero's grave, and some forgotten towns. If you persevere all the way, you pop out at the Tedeschi Winery, where you can reward yourself with a glass of bubbly before returning to civilization.

Wailua Falls

About seven miles after leaving Hana, Wailua and Kanahualui falls tumble over steep lava *pali,* filling the air with a watery mist and filling their pools below. They're just outside your car door, and a minute's effort will take you to the mossy grotto at the base. There's room to park. If not for Oheo up ahead, this would be a great picnic spot, but wait! Sometimes roadside artists park here. In a few minutes you pass a little shrine cut into the mountain. This is the **Virgin by the Roadside.** It's usually draped with a fresh lei.

KIPAHULU: THE COASTAL BOUNDARY OF HALEAKALA NATIONAL PARK

This is where the enormous **Kipahulu Valley** meets the sea. Palikea Stream starts way up on Haleakala and steps its way through the valley, leaving footprints of waterfalls and pools until it spends itself in the sea. The area was named the Seven Sacred Pools by a publicity person in the late '40s. The area should have been held sacred, but it wasn't. Everything was right here. You can feel the tremendous power of nature: bubbling waters, Haleakala red and regal in the background, and the sea pounding away. Hawaiians lived here but the *heiau* that you would surely expect are missing. Besides that there aren't seven pools; there are more like 24! The name "Seven Sacred Pools" is falling into disfavor because it is inaccurate, with local people and the National Park Service preferring the proper name Kipahulu, or Oheo Gulch, instead.


BEYOND HANA
HALEAKALA NATIONAL PARK
HALEAKALA CRATER
PALIKU CABIN
KAPALA'OA CABIN
KAUPO TRAIL
PALIKEA STREAM
KIPAHULU VALLEY
NU'ANU ALOA GULCH
HALE O KANE HEIAU
POPOIWI HEIAU
KAUPO
HUIALOHA CHURCH
CHURCH RUIN
NATURAL ARCH
TO KEOKEA, KULA
KOA HEIAU
MAMALU BAY
KAMANAWAI BEACH
LELEKEA BAY
HANA
TO KAHULUI
31
KOKI BEACH PARK
HAMOA
KAKI'O
PETROGLYPHS
PU UIKI
POHAKULOA BAY
HA'O'U
KEAWA BAY
MU'OLEA
KOALAI
WAILUA FALLS
WAILUA
WAIMOKU FALLS
VIRGIN MARY SHRINE
OHEO GULCH (SEVEN SACRED POOLS)
KIPAHULU
PALAPALA HO'OMAU CHURCH
CHARLES A. LINDBERGH GRAVE
TOWNS ALONG THIS COAST BEYOND HANA EXIST IN NAME ONLY EXPECT NO AMENITIES
0
2 m
0
2 km

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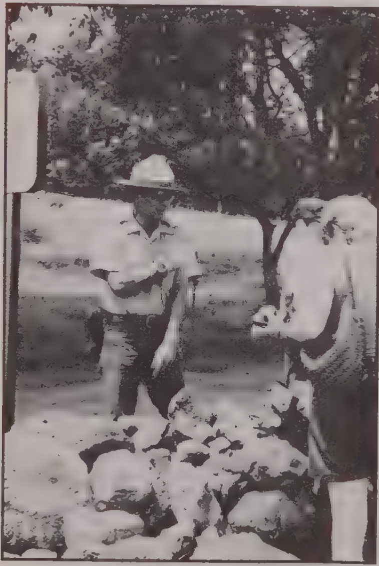
Getting There

Head straight on Rt. 31 ten miles out of Hana. You'll come to a large cement arched bridge (excellent view) and then a parking area to your left with a ranger's station, restrooms, and public telephone. A short way beyond, a dirt trail turns off the highway to the left and leads down to the large grassy camping area.

Warnings And Tips

Before doing any exploring, try to talk to one of the rangers, Eddie Pu and Perry Bednorse, generally found around the parking area. They know a tremendous amount of natural history concerning the area and can inform you about the few dangers in the area, such as the flash flooding that occurs in the pools. Ranger Pu has received a Presidential Citation for risking his life on five occasions to pluck drowning people from the quickly rising streams. For those intending to hike or camp, bring your own water. Don't be put off by the parking area, which looks like a used-car lot for Japanese imports; 99% are gone by sundown. The vast majority of the people go to the easily accessible lower pools, but a stiff hike up the mountain takes you to the upper pools, a bamboo forest, and a fantastic waterfall.



Ranger Eddie Pu

The Lower Pools

Head along the clearly marked path from the parking area to the flat, grass-covered peninsula. The winds are heavy here as they enter the mouth of the valley from the sea. A series of pools to choose from are off to your left. It's delightful to lie in the last one and look out to the sea crunching the shore just a few yards away. Move upstream for the best swimming in the largest of the lower pools. Be careful, because you'll have to do some fairly difficult rock-climbing. The best route is along the right-hand side as you face up the valley. Once you're satiated, head back up to the road along the path on the left-hand side. This will take you up to the bridge that you crossed when arriving, one of the best vantage points from which to look up and down this amazing valley.

The Upper Pools

Very few people head for the upper pools. However, those who do will be delighted. The trail is called **Waimoku Falls Trail,** and begins at the ranger station. The falls at Makahiku are a half-mile uphill and Waimoku Falls is two miles distant. The toughest part is at the beginning as you huff-puff your way straight uphill. The trail leads to a fenced overlook from where you can see clearly the lace-like falls at Makahiku as they plummet 181 feet to the rugged valley floor below. Behind you a few paces and to the left will be a waterworn, trench-like path. Follow it to the very lip of the falls and a gorgeous little pool. You can swim safely to the very edge of the falls. The current is gentle here, and if you stay to the right you can peer over the edge and remain safe behind encircling boulders. Be extremely conscious of the water rising, and get out immediately if it does!

After refreshing yourself, continue on the path through a grassy area. Here you'll cross the creek where there's a wading pool, and then zigzag up the opposite bank. After some enormous mango trees, you start going through a high jungle area. Suddenly you're in an extremely dense bamboo forest. The trail is well cut as you pass through the green darkness of this stand. If the wind is blowing, the bamboo will sing a mournful song for you. Emerge into more mangos and thimbleberries and there's the creek again. Turn left and follow the creek, without crossing yet, and the trail will become distinct again. There's a wooden walkway, and then, eureka! . . . Waimoku Falls. It cascades over the *pali* and is so high that you have to strain your neck back as far as it will go. It's more than a waterfall; it's silver filigree. You can stand in the shallow pool below surrounded by a sheer rock amphitheater. The sunlight dances in this area and tiny rainbows appear and disappear. There is periodically a ranger-led hike to the falls (check bulletin board for schedule).

Camping

Kipahulu is part of Haleakala National Park, and camping is free for a three-day limit (no one counts too closely) and no permit is necessary. The campgrounds are primitive and mostly empty, except for holiday weekends when they can be packed. From the parking lot follow the camping sign and continue straight ahead on the dirt track. Bear right to a large grassy area overlooking the sea, where signs warn not to disturb an archaeological area. Notice how spongy the grass is here. You'll see a very strange palm tree that bends and twists from the ground like a serpent. Move to the trees just behind it to escape the wind. Here are clean outhouses and barbecue grills, but no potable water, so make sure to bring your own.

BEYOND OHEO GULCH

Route 31 beyond Oheo is genuinely rugged and makes the car companies cry. It can be done, and even the tourist vans make it part of their regular route. Be aware, however, that rough weather can bring landslides, the road can be closed by a locked gate with access available only for official business and local residents. Check! In 1.5 miles you come to **Palapala Hoomau Church** (St. Paul's) and its tiny cemetery where Charles Lindbergh is buried. People, especially those who are old enough to remember the "Lone Eagle's" historic flight, are drawn here like pilgrims. The public is not really encouraged to visit, but the human tide cannot be stopped. If you go, please follow all of the directions posted. Up ahead is Samuel F. Pryor's Kipahulu Ranch. Mr. Pryor was a vice-president of Pan Am and a close chum of Lindbergh's. It was he who encouraged Lindbergh to spend his last years in Hana. Sam Pryor raises gibbons and lives quietly with his wife. Past Sam Pryor's place is B.B. Smith's fruit stand (which isn't always open), and another follows shortly. Here the road really begins to get rugged.

Kipahulu Ranch has seen other amazing men. Last century a Japanese samurai named Sentaro Ishii lived here. He was enormous, especially for a Japanese of that day, over six feet tall. He came in search of work, and at the age of 61 married Kehele, a local girl. He lived in Kipahulu until he died at the age of 102.

Kaupo Store

The vistas open up at the beginning of the Kaupo Gap just when you pass **Huialoha Church,** built in 1859. The village of Kaupo and the Kaupo Store follow Huialoha Church. A sign reads "This store is usually open Mon.-Fri., around 7:30 to 4:30. Don't be surprised if it's not open yet. It soon will be unless otherwise posted. Closed Saturday and Sunday and when necessary." Check out the bulletin board; it's full of business cards from all over the world. Only a few families live in Kaupo, old ones and new ones trying to live independently. Kaupo is the last of a chain of stores that stretched all the way from Keanae and were owned by the Soon Family. Nick Soon was kind of a modern-day wizard. He lived in Kaupo, and among his exploits he assembled a car and truck brought piecemeal on a barge, built the first electric generator in the area, and even made a model airplane from scratch that flew. He was the son of an indentured Chinese laborer.

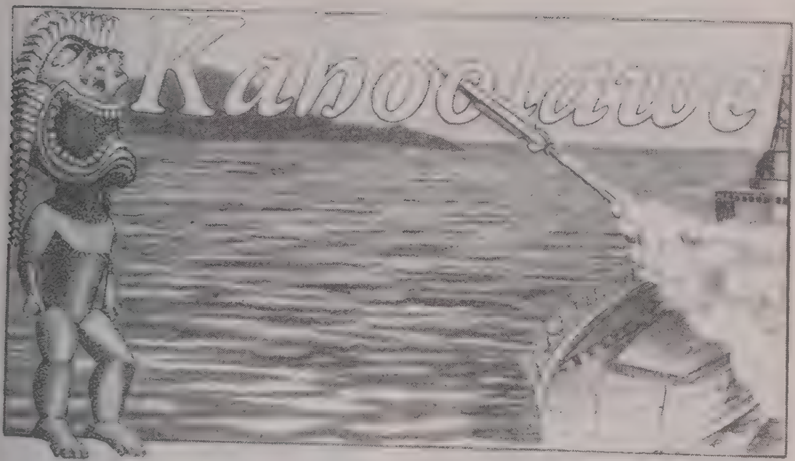
Auntie Jean's

Wonders never cease! Just across from the Kaupo Store is a recently opened *kau kau* wagon, owned and operated by Auntie Jean Aki, who (along with her husband Charles) owns and operates a Kaupo cattle ranch. Their organic beef is made into the large juicy burgers offered on the limited menu. Definitely stop by if only just to "talk story" with Auntie Jean, a lifelong Hawaii resident, who came to the Kaupo area 30 years ago. Open from "about 11 a.m. to about when the sun goes down, everyday except

Wednesday or Thursday, probably," Auntie Jean offers big juicy regular burgers, or teriyaki burgers for $3, along with ice cream and soda. Also along with her husband, Jean owns and operates **Charley's Trail Rides** that offer guided day-trips and overnighters from Kaupo to Haleakala Crater. Auntie Jean has "plenty aloha" that is as nourishing to the soul as her burgers are to the belly. Fill up!

Once you get to the Kaupo Gap, the tropical vegetation suddenly stops and the landscape is barren and dry. Here Haleakala's rain shadow creates an environment of yellow grassland dotted with volcanic rock. Everywhere are *ahu*, usually three stacked stones, that people have left as personal prayers and wishes to the gods. Just after Kaupo, the dirt road becomes a beat up hard road that wheels along the sheer cliff face with the ocean far below. Around mile-markers 29 and 30, notice an ancient lava flow that spilled into the sea and crated a huge arch. Also, be aware of free-range cattle that can be in the middle of the road around any turn. Enjoy the road, because in a few minutes the pavement will improve and you'll be back in the civilized world.

DIANA LASICH-HARPER



BOB RACE

KAHOOLAWE

OVERVIEW

The island of Kahoolawe is clearly visible from many points along Maui's south shore, especially when it was lit up like a firecracker during heavy bombardment by the U.S. Navy. Until recently Kahoolawe was a target island, uninhabited except for a band of wild goats that refuse to be killed off. Kahoolawe was a sacred island born to Wakea and Papa, the two great mythical progenitors of Hawaii. The birth went badly and almost killed Papa, and it hasn't been any easier for her ill-omened child ever since. Kahoolawe became synonymous with Kanaloa, the man-god. Kanaloa was especially revered by the *kahuna ana'ana*, the "black sorcerers" of old Hawaii. Kanaloa, much like Lucifer, was driven from heaven by Kane, the god of light. Kanaloa held dominion over all poisonous things and ruled in the land of the dead from his power spot here on Kahoolawe. There are scores of archaeological sites and remnants of *heiau* all over the bomb-cratered face of Kahoolawe. A long, bitter feud has raged between the U.S. Navy, which wanted to keep the island as a bombing range, and Protect Kahoolawe Ohana, a Hawaiian native-rights organization that wants the sacred island returned to the people. In a recent turn of events, the Navy has agreed to stop bombing, and return the island to the state of Hawaii, bringing the Ohana one step closer to its goal.

The Land

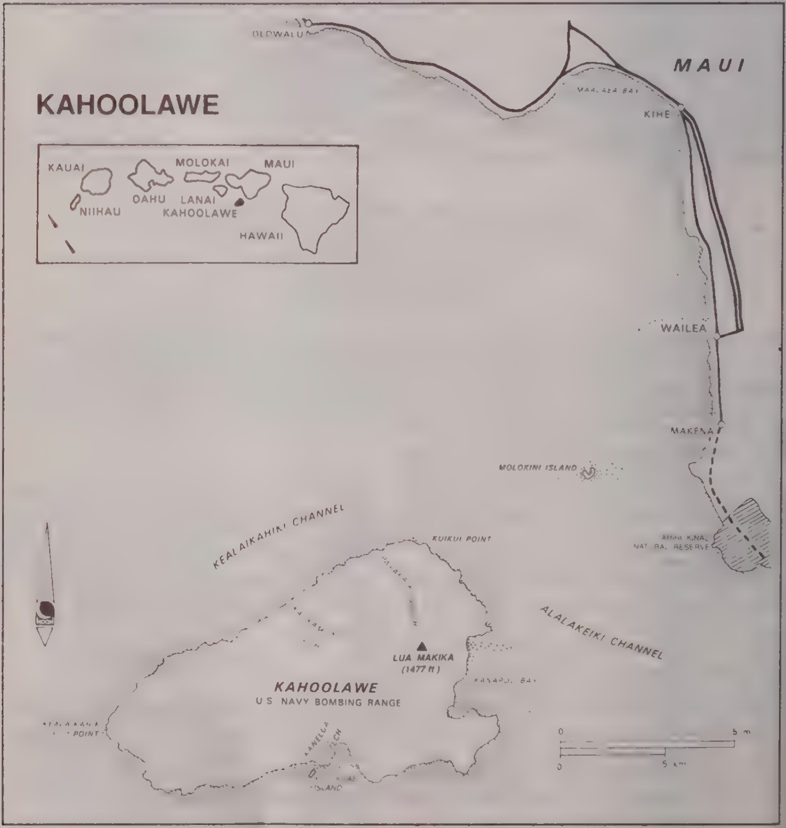
Kahoolawe is 11 miles long and six miles wide, with 29 miles of coastline. The tallest hill is **Lua Makika** in the northeast section at 1,477 feet. There are no natural lakes or ponds on the island, but it does get some rain and there is a stream running through Ahupu Gulch.

MODERN HISTORY

It's perfectly clear that small families of Hawaiians lived on Kahoolawe for countless generations and that religious rites were carried out by many visiting *kahuna* over the centuries, but mostly Kahoolawe was left alone. In 1917 Angus MacPhee, a cattleman, leased Kahoolawe from the territorial government for $200 per year. The lease would run until 1954 with a renewal option, if by 1921 MacPhee could show reasonable progress in taming the island. Harry Baldwin bought into the **Kahoolawe Ranch** in 1922, and with his money and MacPhee's know-how, Kahoolawe turned a neat profit. The island then supported indigenous vegetation such as ohia, mountain apples, and even Hawaiian cotton and tobacco. MacPhee planted eucalyptus and range grass from Australia, which caught on well and stopped much of the erosion. Gardens were planted around the homestead and the soil proved to be clean and fertile. Within a few years Kahoolawe Ranch cattle were being shipped regularly to markets on Maui.

The Navy Arrives

In 1939, with the threat of war on the horizon, MacPhee and Baldwin, stimulated by patriotism, offered a small tip of Kahoolawe's southern shore to the U.S. Army as an artillery range. One day after the attack on Pearl Harbor, the U.S. Navy seized all of Kahoolawe to further the "war effort" and evicted MacPhee, immedi-


KAHOOLAWE
KAUAI
MOLOKAI
MAUI
OAHU
LANAI
NIIHAU
KAHOOLAWE
HAWAII
OLOWALU
MAUI
MAALAEA BAY
KIHEI
WAILEA
MAKENA
MOLOKINI ISLAND
AHIHI KINAU NATURAL RESERVE
KEALAIKAHIKI CHANNEL
KUIKUI POINT
ALALAKEIKI CHANNEL
LUA MAKIKA
(1477 ft)
KANAPOU BAY
KAHOOLAWE
U S NAVY BOMBING RANGE
KEALAIKAHIKI POINT
ISLAND
0
5 mi
0
5 km

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The Protect Kahoolawe Ohana resolutely builds a longhouse, pitting traditional Hawaiian beliefs against naval artillery.

ately disenfranchising the Kahoolawe Ranch. Kahoolawe has since become the most bombarded piece of real estate on the face of the earth. During WW II the Navy praised Kahoolawe as being *the* most important factor in winning the Pacific War, and it held Kahoolawe until the fall of 1990.

The Book On Kahoolawe

Inez MacPhee Ashdown lived on the island with her father and was a driving force in establishing the homestead. She has written a book, *Recollections of Kahoolawe*, available from Topgallant Publishing Co., Honolulu. This book chronicles the events from 1917 until the military takeover and is rife with myths, legends, and historical facts about Kahoolawe. Mrs. Ashdown is in her late eighties, going blind and in failing health, but her mind remains brilliant. She resides on Maui.

The Protect Kahoolawe Ohana: A.K.A. PKO

The Protect Kahoolawe Ohana is an extended group, favoring traditional values based on *aloha aina* (love of the land), which is the primary binding force for all Hawaiians. They would like the island to return to Hawaiian Lands inventory with the *kahu* (stewardship) to the hands of native Hawaiians. The point driven home by the Ohana is that the military has totally ignored and belittled native Hawaiian values, which are now beginning to be asserted. They maintain that Kahoolawe is not a barren wasteland, but a vibrant part of their history and religion. Indeed, Kahoolawe was placed on the National Register of Historic Sites.

The Ohana currently has legal access to the island for 10 days per month, for 10 months of the year. They have built a *halau* (longhouse) and use the time on Kahoolawe to dedicate themselves to religious, cultural, and social pursuits. The Ohana look to Kahoolawe as their *pu'uhonua* (refuge), where they gain strength and knowledge from each other and the *aina.* Hopefully Kahoolawe's future as a sacred island is now secure.

Recent Developments

In 1990, then-president George Bush issued an order to immediately halt the bombing of Kahoolawe, and at the same time established a congressional commission to create the terms and conditions for returning the island to the state. At that time, Ka Lahui Hawaii, the Native Nation of Hawaii, founded in Hilo in 1987, demanded that the island, as "totally ceded lands," be given to them as part of their sovereign nation. The Protect Kohoolawe Ohana, in a more moderate stance, suggested "land banking" the island under the control of the state or federal government until the United States recognizes the sovereignty of the Ka Lahui Hawaii. In the meantime, the PKO continues to lobby for exclusive rights to the stewardship of Kahoolawe. Finally, as of May 7, 1994, Kahoolawe was returned to the state of Hawaii. It is tough to conjecture what the final result will be, though it seems to be moving in the direction of native Hawaiian management.

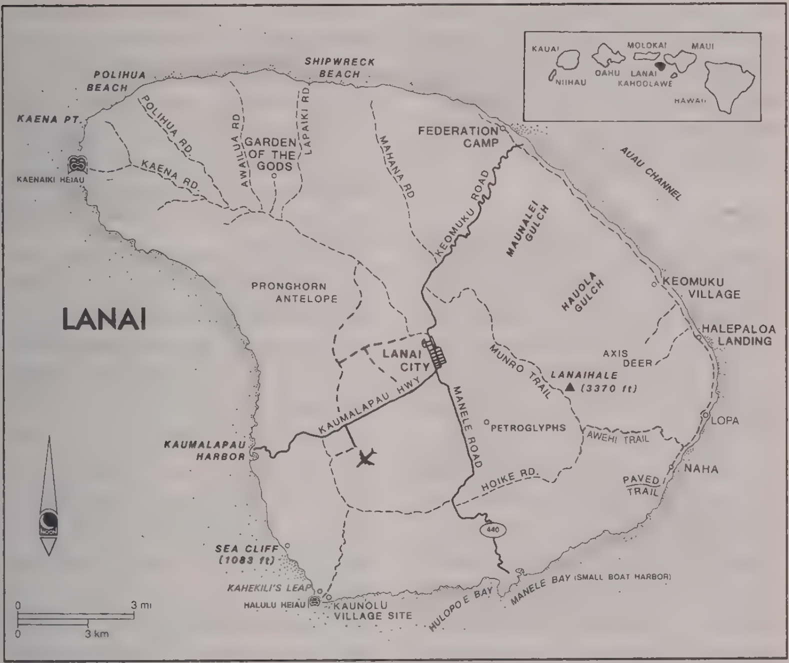
LANAI
BOB RACE

LANAI

INTRODUCTION

Lanai, in the long dark past of Hawaiian legend-history, was a sad and desolate place inhabited by man-eating spirits and fiendish bloodcurdling ghouls. It was redeemed by spoiled but tough Prince Kaululaau, exiled there by his kingly father, Kakaalaneo of Maui. Kaululaau proved to be not only brave, but wily too; he cleared Lanai of its spirits through trickery and opened the way for human habitation. Lanai was for many generations a burial ground for the *ali'i* and therefore filled with sacred mana and *kapu* to commoners. Later, reports of its inhospitable shores filled the logs of old sailing vessels. In foul weather, captains navigated desperately to avoid its infamously treacherous waters, whose melancholy whitecaps still outline Shipwreck Beach and give credence to its name.

The vast majority of people visiting the Hawaiian Islands view Lanai from Lahaina on West Maui but never actually set foot upon this lovely quiet island. For two centuries, first hunters and then lovers of the humpback whale have come to peer across the waters of the Auau Channel, better known as the "Lahaina Roads," in search of these magnificent giants. Lanai in Hawaiian means "Hump," and it's as if nature built its own island-shrine to the whale in the exact spot where they are most plentiful. Lanai is a victim of its own reputation. Nicknamed the "Pineapple Island," most visitors are informed by even longtime residents that Lanai is a dull place covered in one large pineapple plantation. It's true that Lanai has the largest pineapple plantation in the world, 12,000 cultivated acres, which accounts for about 90% of U.S. production. But the island has 74,000 acres that remain untouched and perfect for exceptional outdoor experiences. Besides, the pineapple fields are themselves interesting: endless rows of the porcupine plants, sliced and organized by a labyrinth of roads, contoured and planted by improbable-looking machines, and tended by mostly Filipino workers in wide-brimmed hats and goggles.


POLIHUA BEACH
SHIPWRECK BEACH
KAENA PT.
POLIHUA RD.
AWALUA RD
GARDEN OF THE GODS
LAPAIKI RD
KAENA RD.
KAENAIKI HEIAU
MAHANA RD
FEDERATION CAMP
KEOMUKU ROAD
MAUNALEI GULCH
AUAU CHANNEL
HAUOLA GULCH
KEOMUKU VILLAGE
HALEPALOA LANDING
PRONGHORN ANTELOPE
LANAI
LANAI CITY
AXIS DEER
MUNRO TRAIL
LANAIHALE
(3370 ft)
KAUMALAPAU HWY
MANELE ROAD
PETROGLYPHS
AWEHI TRAIL
LOPA
KAUMALAPAU HARBOR
HOIKE RD.
NAHA
PAVED TRAIL
440
SEA CLIFF (1083 ft)
KAHEKILI'S LEAP
HALULU HEIAU
KAUNOLU VILLAGE SITE
HULOPO E BAY
MANELE BAY (SMALL BOAT HARBOR)
MOON
0
3 mi
0
3 km
KAUAI
NIIHAU
OAHU
MOLOKAI
LANAI
MAUI
KAHOOLAWE
HAWAII

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Around And About

The people of Lanai live in one of the most fortuitously chosen spots for a working village in the world: Lanai City. All but about two dozen of the island's 2,600 permanent residents make their homes here. (See "Changing Lanai" below.) Nestled near the ridge of mountains in the northeast corner of the Palawai Basin, Lanai City (1,600 feet) is sheltered, cooled, and characterized by a mature and extensive grove of Norfolk pines planted in the early 1900s by the practical New Zealand naturalist, George Munro. This evergreen canopy creates a parklike atmosphere about town while reaching tall green fingers to the clouds. A mountainous spine tickles drizzle from the water-bloated bellies of passing clouds for the thirsty, red, sunburned plains of Lanai below. The trees, like the bristled hair of an annoyed cat, line the **Munro Trail** as it climbs Lanaihale, the highest spot on the island (3,370 feet). The Munro Trail's magnificent panoramas encompass sweeping views of no less than five of the eight major islands as it snakes along the mountain ridge, narrowing at times to less than 30 yards across. Here are limitless paths for trekking and four-wheel driving.

Maunalei Gulch, a vast precipitous valley, visible from "The Trail," was the site of a last-ditch effort of Lanai warriors to repel an invasion by the warrior king of the Big Island at the turn of the 18th century. Now its craggy arms provide refuge to mouflon sheep as they execute death-defying leaps from one rocky ripple to the next. On the valley floors roam axis deer, and on the northwest grasslands are the remnants of an experimental herd of pronghorn antelope brought from Montana in 1959. After saturating yourself with the glories of Lanai from the heights, descend and follow a well-paved road from Lanai City to the southern tip of the island. Here, **Manele** and **Hulopoe** bays sit side by side. Manele is a favorite spot of small sailing craft that have braved the channel from Lahaina. Hulopoe Bay, just next door, is as salubrious a spot as you can hope to find. It offers camping and all that's expected of a warm, sandy, palm-lined beach. With its virtually untouched underwater marine park, Hulopoe is regarded as one of the premier snorkeling spots in the entire island chain.

Adventure

You can hike or 4WD to Kaunolu Bay, one of the best-preserved ancient Hawaiian village sites. Kamehameha the Great came to this ruggedly masculine shore to fish and frolic his summers away with his favorite cronies. Here, a retainer named Kahekili leaped from a sea cliff to the ice-blue waters below, and challenged all other warriors to prove their loyalty to Kamehameha by following his example and hurtling themselves off what today is known as **Kahekili's Leap.**

You can quickly span a century by heading for the southeast corner of Lanai and its three abandoned villages of **Lopa, Naha,** and **Keomuku.** Here legends abound. *Kahuna* curses still guard a grove of coconut trees, which are purported to refuse to let you down if you climb for their nuts without offering the proper prayers. Here also are the remnants of a sugar train believed to have caused its cane enterprise to fail because the rocks of a nearby *heiau* were disturbed and used in its track bed. An enchanting abandoned Hawaiian church in Keomuku insists on being photographed.

You can head north along the east shore to **Shipwreck Beach,** where the rusting hulk of a liberty ship, along with timbers and planks from the great wooden square-riggers of days gone by, lie along the beach, attesting to the authenticity of its name. Shipwreck Beach is a shore stroller's paradise, a real beachcomber's boutique. Also along here are some thought-provoking petroglyphs. Other petroglyphs are found on a hillside overlooking the "pine" fields of the Palawai Basin.

If you hunger for a totally private beach, head north for the Polihua Trail. En route, you'll pass through a fantastic area of ancient cataclysm aptly called **The Garden of The Gods.** This raw, baked area of monolithic rocks and tortured earth turns incredible shades of purple, red, magenta, and yellow as the sun plays upon it from different angles. You have a junction of trails here. You can bear left to lonely **Kaena Point,** where you'll find Lanai's largest *heiau,* a brooding setting full of weird power vibrations. If you're hot and dusty and aching for a dip, continue due north to trail's end where the desolation of the garden suddenly gives way to the gleaming brightness of virtually unvisited **Polihua Beach.**

After these daily excursions, return to the green serenity of Lanai City. Even if you're only spending a few days, you'll be made to feel like you're staying with old friends. You won't have to worry about bringing your dancing shoes, but if you've had enough hustle and bustle and yearn

Norfolk pines mark the road to the Garden of the Gods.

LANAI CITY AVERAGE MAXIMUM/MINIMUM TEMPERATURE AND RAINFALL

	Jan.	March	May	June	Sept.	Nov.
High temp.	70	71	75	80	80	72
Low temp.	60	60	62	65	65	62
Rainfall	3	3	2	0	2	4

Note: Rainfall in inches; temperature in °F

to stroll in quietude, sit by a crackling fire, and look up at a crystal-clear sky, head for Lanai. Your jangled nerves and ruffled spirit will be glad you did.

THE LAND

The sunburned face of Lanai seems parched but relaxed as it rises in a gentle, steady arc from sea level. When viewed from the air it looks like an irregularly shaped kidney bean. The sixth largest of the eight main islands, Lanai is roughly 140 square miles, measuring 18 miles north to south and 13 miles east to west at its longest points. A classic single-shield volcano, at one time Lanai was probably connected to Maui and Molokai as a single huge island. Marine fossils found at the 1,000-foot mark and even higher in the mountains indicate its slow rise from the sea. Its rounded features appear more benign than the violent creases of its closest island neighbors; this characteristic earned it the unflattering Hawaiian name of "Hump." More lyrical scholars, however, have refuted this translation and claim the real meaning has been lost to the ages, but Lanai does look like a hump when viewed from a distance at sea.

Its topography is simple. A ridge of rugged mountains runs north to south along the eastern half of the island, and their entire length is traversed by the Munro Trail. The highest peak is Lanaihale (3,370 feet). This area is creased by precipitous gulches: the two deepest are Maunalei and Hauola at more than 2,000 feet. The topography tapers off steadily as it reaches the sea to the east. A variety of beaches stretch from the white sands of Polihua in the north, along the salt-and-pepper sands of Naha on the east, and end with the beautiful rainbow arches of Manele and Hulopoe in the south. Palawai, Lanai's central basin, is completely cultivated in manicured, whorled fields of pineapple. Early this century, Palawai was covered in cactus. The west coast has phenomenal sea cliffs accessible only by boat. Some of the most majestic are the **Kaholo Pali,** which run south from Kaumalapau Harbor, reaching their most amazing ruggedness at Kaunolu Bay. At many spots along this area the sea lies more than 1,500 feet below. Starting at Lanai City in the center, a half-hour of driving in any direction presents a choice of this varied and fascinating geography.

Climate

The daily temperatures are quite balmy, especially at sea level, but it can get blisteringly hot in the basins and on the leeward side, so be sure to carry plenty of water when hiking or four-wheel driving. Lanai City gets refreshingly cool in the evenings and early mornings, but a light jacket or sweater is adequate, although thin-blooded residents bundle up.

Water

Lying in the rain shadow of the West Maui Mountains, even Lanai's windward side receives only 40 inches of rainfall a year. The central basins and leeward shores taper off to a scant 12 inches, not bad for pineapples and sun worshippers. Lanai has always been short of water. Its scruffy vegetation and red-baked earth are responsible for its inhospitable reputation. There are no real rivers; the few year-round streams are found only in the gulches of the windward mountains. Most ventures at colonizing Lanai, both in ancient and modern times, were kept to a minimum because of this water shortage. The famous Norfolk pines of Lanai City, along with other introduced greenery, greatly helped the barrenness of the landscape and provided a watershed. But the rust-red earth remains unchanged, and if you get it onto your clothes, it'll remain there as a permanent souvenir.

FLORA AND FAUNA

Most of Lanai's flora and fauna have been introduced. In fact, the Norfolk pine and the regal mouflon sheep were a manmade attempt to improve the natural, often barren habitat. These species have adapted so well that they now symbolize Lanai, along with, of course, the ubiquitous pineapple. Besides the mouflon, Lanai boasts pronghorns, axis deer, and a few feral goats. A wide variety of introduced game birds include the Rio Grande turkey, ring-necked pheasant, and an assortment of quail, francolins, and doves. Like the other Hawaiian islands, Lanai, unfortunately, is home to native birds that are headed for extinction. Along the Munro Trail and on the windward coast you pass through forests of Norfolk and Cook Island pines, tall eucalyptus stands, shaggy ironwoods, native koa, and silver oaks. Everywhere, dazzling colors and fragrances are provided by Lanai's flowers.

Flowers

Although Lanai's official flower is the *kaunaoa*, it's not really a flower, but an airplant that grows wild. It's easily found along the beach at Keomuku. It grows in conjunction with *pohuehue,* a pinkish-red, perennial seashore morning glory. Native to Hawaii, the *pohuehue* grows in large numbers along Lanai's seashore. It's easy to spot, and when you see a yellow-orange vinelike airplant growing with it, you've found Lanai's *kaunaoa,* which is traditionally fashioned into lei. The medicinal *ilima,* used to help asthma sufferers, is found in large numbers in Lanai's open fields. Its flat, open yellow flower is about one inch in diameter and grows on a waist-high shrub. Two other flowers considered by some to be pests are the purple *koali* morning glory and the miniature red and yellow flowering lantana, known for its unpleasant odor. Both are abundant on the trail to the Garden of the Gods.

Norfolk Pines

These pines were discovered by Captain Cook and named after Norfolk Island in the South Pacific, on which they were found. Imported in great numbers by George Munro, they adapted well to Lanai and helped considerably to attract moisture and provide a firm watershed. Exquisitely ornamental, they can also be grown in containers. Their perfect cone shape makes them a natural Christmas tree, used as such in Hawaii; some are even shipped to the Mainland for this purpose.

Endemic Birds

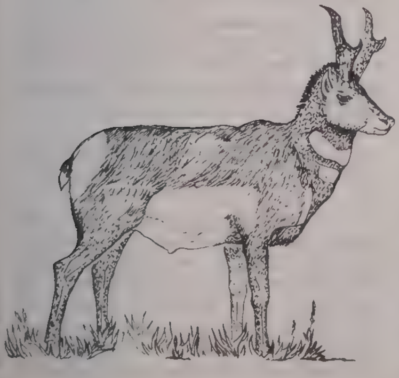
The list of native birds still found on Lanai gets smaller every year, and those still on the list are rarely seen. The *amakahi* is about five inches long with yellowish-green plumage. The males deliver a high-sounding tweet and a trilling call. Vegetarians, these birds live mostly on grasses and lichen, building their nests in the uppermost branches of tall trees. Some people believe that the *amakahi* is already extinct on Lanai. The *ua'u* or Hawaiian petrel is a large bird with a 36-inch wingspan. Its head and back are shades of black with a white underbelly. This "fisherbird" lives on squid and crustaceans that it regurgitates to its chicks. Unfortunately, the Hawaiian petrel nests on the ground, sometimes laying its eggs under rocks or in burrows, which makes it an easy prey for predators. Its call is reported to sound like a small yapping dog. The *apapane* is abundant on the other main islands, but dwindling rapidly on Lanai. It's a chubby red-bodied bird about five inches long with a black bill, legs, wingtips, and tail feathers. It's quick, flitty, and has a wide variety of calls and songs from beautiful warbles to mechanical buzzes. Its feathers were sought by Hawaiians to produce distinctive ornate featherwork.

Axis Deer

This shy and beautiful creature came to Lanai via Molokai, where the first specimens arrived in 1868 as a gift from the Hawaiian consul in Hong Kong. Its native home is the parkland forests of India and Sri Lanka. The coats of most axis deer are golden tan with rows of round lifetime spots, along with a black stripe down the back and a white belly. They stand three to four feet at the shoulder, with bucks weighing an average of 160 pounds and does about 110. The bucks have an exquisite set of symmetrical antlers that always form a perfect three points. The antlers can stand 30 inches high and more than 20 inches across, making them coveted trophies. Does are antlerless and give birth to one fawn, usually from November to February, but Hawaii's congenial weather makes for good fawn survival anytime of year. Axis deer on Lanai can be spotted anywhere from the lowland *kiawe* forests to the higher rainforests along the Munro Trail. Careful and proper hunting management should keep the population stable for many generations. The meat from axis deer is reported to have a unique flavor, different from Mainland venison—one of the finest tasting of all wild game.

Mouflon Sheep

Another name for these wild mountain sheep is Mediterranean or European bighorn. One of only six species of wild sheep in the world, mouflon are native to the islands of Sardinia and Corsica, whose climates are quite similar to Hawaii's. They have been introduced throughout Europe, Africa, and North America. Although genetically similar to domestic sheep, they are much more shy, lack a woolly coat, and only infrequently give birth to twins. Both rams and ewes are a similar tannish brown, with a snow-white rump, which is all that most people get to see of these always-alert creatures as they quickly and expertly head for cover. Rams weigh about 125 pounds (ewes a bit less) and produce a spectacular set of recurved horns. They need little water to survive, going for long periods only on the moisture in green plants. On Lanai they are found along the northwest coast in the grasslands and in the dry *kiawe* forests.



LOUISE FOOTE

pronghorn

Pronghorns

Not a true antelope, this animal is a native to the Western states of North America. Both males and females produce short black antlers that curve inward at the tip. Males average 125 pounds (females about 90). Pronghorns are a reddish tan with two distinct white bands across the neck and a black patch under the ear. They can also flare the hair on their rumps to produce a white flag when alarmed. In 1959, 38 pronghorn were brought to Lanai in an attempt to introduce another big game animal. Lanai's upper grasslands seemed perfectly suited to the pronghorn, closely resembling the animal's natural habitat in Montana, and hopes ran high for survival. At first the herd increased, but then the numbers began to slowly and irreversibly dwindle. Experts felt that the animals were confused by the nearby saltwater and those that drank it quickly died. Also, the new grasses of Lanai caused digestion problems. Poaching added even more problems to the troubled pronghorns. It's tough to spot the few that remain, but with good field glasses and perseverance you might catch some browsing on *haole koa* in the north-central grasslands of Lanai. The fact that even a few pronghorn remain decades after introduction gives some hope that these noble animals can still beat the odds of extinction and make a permanent home for themselves in Hawaii.

HISTORY

Kakaalaneo peered across the mist-shrouded channel between West Maui and Lanai and couldn't believe his eyes. Night after night, the campfire of his son Kaululaau burned, sending its faint but miraculous signal. Could it be that the boy was still alive? Kaululaau had been given every advantage of his noble birth, but still the prince had proved to be unmanageable. King Kakaalaneo had even ordered all children born on the same day as his son to be sent to Lahaina, where they would grow up as his son's friends and playmates. Spoiled rotten, young Kaululaau had terrorized Lahaina with his pranks and one day went too far: he destroyed a new planting of breadfruit. Even the chief's son could not trample the social order and endanger the livelihood of the people. So finally the old *kahuna* had to step in. Justice was hard and swift: Kaululaau must be banished to the terrible island of Lanai, where the man-eating spirits dwelled. There he would meet his fate, and no one expected him to live. But weeks had passed and Kalulaau's nightly fires still burned. Could it be some ghoulish trick? Kakaalaneo sent a canoe of men to investigate. They returned with incredible news. The boy was fine! All the spirits were banished! Kaululaau had cleansed the island of its evil fiends and opened it up for the people to come and settle.

Oral History

In fact, it's recorded in the Hawaiian oral genealogical tradition that a young Kaululaau did open Lanai to significant numbers of inhabitants in approximately A.D. 1400. Lanai passed through the next few hundred years as a satellite of Maui, accepting the larger island's social, religious, and political dictates. During this period, Lanai supported about 3,000 people who lived by growing taro and fishing. Most inhabited the eastern shore facing Maui, but old home sites show that the population became established well enough to homestead the entire island. Lanai was caught up in the Hawaiian wars that raged in the last two decades of the 1700s, and was ravaged and pillaged in 1778 by the warriors of Kalaniopuu, aging king of the Big Island. These hard times marked a decline in Lanai's population; accounts by Western sea captains who passed even a few years later noted that the island looked desolate, with no large villages evident. Lanai began to recover and saw a small boost in population when Kamehameha the Great established his summer residence at Kaunolu on the southern shore. This kept Lanai vibrant for a few years at the beginning of the 19th century but it began to fade soon thereafter. The decline continued until only a handful of Hawaiians remained by the 20th century. The old order ended completely when one of the last traditional *kanaka,* a man named Ohua, hid the traditional fish-god, Hunihi, and died shortly thereafter in his grass hut in the year 1900.

Early Foreign Influences

No one knows his name, but all historians agree that a Chinese man tried his luck at raising sugarcane on Lanai in 1802. He brought boiling pots and rollers to Naha on the east coast, but after a few years of hard luck gave up and moved on. About 100 years later a large commercial sugar enterprise was attempted in the same area. This time the sugar company even built a narrow-gauge railroad to carry the cane. A story goes that after disrupting a local *heiau* to make ballast for the rail line, the water in the area, never in great abundance to begin with, went brackish. Again sugar was foiled.

In 1854 a small band of Mormon elders tried to colonize Lanai by starting a "City of Joseph" at Palawai Basin. This began the career of one of Hawaii's strangest, most unfathomable yet charismatic early leaders. Walter Murray Gibson came to Palawai to start an idyllic settlement for the Latter-day Saints. He energetically set to work improving the land with funds from Utah and hard work of the other Mormon settlers. The only fly in Gibson's grand ointment occurred when the Mormon Church discovered that the acres of Palawai were not registered to the church at all but to Walter Murray Gibson himself! He was excommunicated and the bilked settlers relocated. Gibson went on to have one of the strangest political careers in Hawaiian history, including championing native rights and enjoying unbelievable influence at the royal Hawaiian court. His land at Palawai passed on to his daughter who became possessed by the one evil spirit Kaululaau failed to eradicate: she tried to raise sugarcane, but was fated, like the rest, to fail.

A few other attempts proved uneconomical, and Lanai languished. The last big attempt at cattle raising produced The Ranch, part of whose lands make up the Cavendish Golf Course in Lanai City. This enterprise did have one bright note. A New Zealander named George Munro was hired as the manager. He imported all manner of seeds and cuttings in his attempt to foliate the island and create a watershed. The Ranch failed, but Munro's legacy of Norfolk pines stands as a proud testament to this amateur horticulturalist.

The Coming Of Pineapples

The purchase of Lanai in 1922 was one of the niftiest real estate deals in modern history. James D. Dole, the most enterprising of the pineapple pioneers, bought the island—lock, stock, and barrel—from the Baldwins, an old missionary family, for $1.1 million. That comes to only $12 per acre, though many of those acres were fairly scruffy, not to mention Lanai's bad economical track record. Dole had come from Boston at the turn of the century to figure out how to can pineapple profitably. Dole did such a remarkable job of marketing the "golden fruit" on the Mainland that in a few short years, Midwestern Americans who'd never even heard of pineapples before were buying cans of it regularly from the shelves of country grocery stores. In 1922, Jim Dole needed more land for his expanding pineapple fields, and the arid basin of Palawai seemed perfect.

Lanai Plantation was an oligarchy during the early years, with the plantation manager as king. One of the most famous of these characters was H. Broomfield Brown, who ran Lanai Plantation in the '30s. He kept watch over the fields from his house through a telescope. If anyone loafed, he'd ride out into the fields to confront the offender. Mr. Brown personally "eyeballed" every new visitor to Lanai: all prostitutes, gamblers, and deadbeats were turned back at the pier. An anti-litter fanatic, he'd even reprimand anyone who trashed the streets of Lanai City. During the labor strikes of the 1960s, workers' grievances were voiced and Lanai began to function as a more fair enterprise. With pineapple well established on the world market, Lanai finally had a firm economic base. From a few thousand fruits in the early days, the flow today can reach a million fruits per day during the height of the season. They're shipped from the manmade port at Kaumalapau, which was specially built to accommodate Lanai's "pines."

Crushed Pineapples

Lanai's 12,000 acres of pineapples made up the largest single pineapple plantation in the world. Virtually the entire island was operated by The Dole Co., whose name had become synonymous with pineapples. In one way or another, everyone on Lanai owed their livelihood to pineapples, from the worker who twisted his ankle in a pine field to the technician at the community hospital who X-rayed it. Now, all has changed and only a few plots remain, mostly for use by the hotels.

Foreign production, especially in the Philippines, has greatly increased, and the Lanai pineapple industry has virtually folded. As Dole has taken acreage out of pineapple production, and as the population of the island and number of visitors have increased, the company has experimented with raising various organic vegetables, grains, and cattle to diversify the island's economy. This seems to be a pet project of David Murdoch, and the hope is to make the economy of Lanai more locally sustainable and less dependent on imports from the other islands and the Mainland.

Changing Lanai

Most are amazed that George Munro's pines still shelter a tight-knit community that has remained untouched for so long. But all that's changing, and changing quickly. Two new hideaway luxury hotels have risen, and they're beauties. Both are Rock Resorts. **The Lodge at Koele,** with 102 rooms, is just a five-minute walk from downtown Lanai City. An upland hotel befitting this area of trees and cool summers, it's like a grand country home of the landed gentry, in neo-Victorian style. Amenities include lawn bowling, an orchid house for pure visual pleasure, a swimming pool, tennis courts, golf course, stables and horseback riding, and hunting. The other hotel, **Manele Bay,** houses 250 villas and suites. The architecture is a blend, both classical and Island-inspired, a *kamaaina* Mediterranean masonry style with tiled roofs. Outdoor features include the unobstructed natural beauty of Hulope Bay with all rooms having a view, tennis courts, swimming pools, snorkeling, and fishing.

The coming of these resorts has brought the most profound changes to Lanai since James Dole arrived at the turn of the century. Castle and Cooke, practically speaking, owns the island (98%). David Murdoch is the CEO of Castle and Cooke, and the hotels are his babies. He developed them through a newly formed company called Lanai Resort Partners. The hotels employ a staff of 600 or so, more than all the workers needed to tend the pineapple fields, which was just over 500 people. The hotels have brought an alternative job market, new life to the downtown area, and a housing spurt. One fact was undeniable concerning Lanai: if you wanted to make a living you either had to work the pineapple fields, or leave. Now that has changed. To stop the disenfranchisement of the local people, which was generally the case with rapid development, Castle and Cooke has built several new housing projects, that have come with a promise. Local people, according to seniority with the company and length of residence on Lanai, have first choice. One group of houses is multiple-family, geared to the entry-level buyer. The second is single-family homes, and the third is for middle-management types. The future also calls for million-dollar homes that will line the fairways of the new golf courses, for people like David Murdoch and his associates. This isn't all *heart* on the part of Castle and Cooke. They want to ensure that the hotels will have a steady and contented workforce to keep them running without a hitch.

Downtown Lanai is inadequate. It couldn't possibly handle the hotel guests and all the new workers and their families who have moved to the island. Old buildings have been refurbished, some torn down and replaced, with more upscale businesses taking their place. The tired little shops in town are on Castle and Cooke property, most with month-to-month leases. Castle and Cooke again promises to be fair, but like the rest of Lanai, they'll have a choice: progress or perish. Most Islanders are optimistic, keeping an open mind and adopting a "wait and see" attitude concerning the inevitable changes and the promises that have been made for a better life.

THE PEOPLE

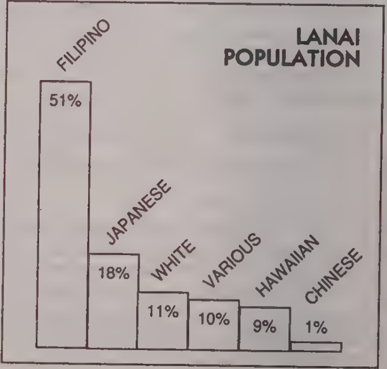
Lanai is characterized by the incredible mix of racial strains so common in Hawaii—Filipino, Japanese, Hawaiian, Chinese, and Caucasian. It is unique, however, in that 50-60% of its people are Filipino. The Filipinos, many recent immigrants, were solicited by Castle and Cooke to work as laborers on the pineapple plantation. Mostly 18- to 25-year-old men, the majority speak Ilocano and may have come to join relatives already on Lanai. Most arrive on their own; they learn English and from Lanai they spread out. As workers they're perfect: industrious and quiet. At night you wonder where they all are. Due to the tremendous shortage of eligible women, most workers stay home or fish or have a beer in the back yard with buddies. And on Sundays, there is the illegal (officially nonexistent) cockfight. For high living, everyone heads for Maui or Oahu.

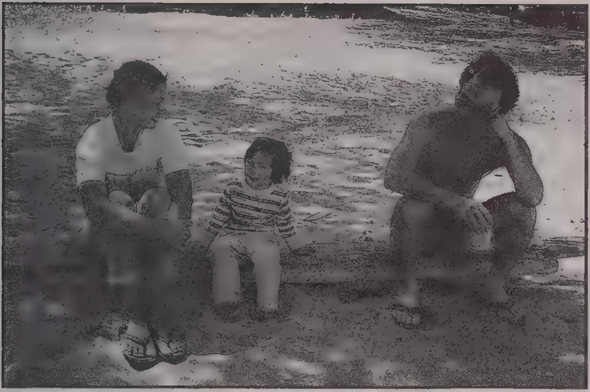
The next largest racial groups are Japanese (18%) and whites (11%). The Japanese started as the field workers before the Filipinos, but now, along with the whites, are Lanai's professionals and middle management. The races coexist, but there are still unseen social strata. There's even a small Chinese population (one percent) who continue their traditional role as shopkeepers. A good nine percent of Lanaians are Hawaiians. Finally, almost 10% fall into the "mixed" category, with many of these Filipino-Hawaiian.

Community

Lanai has a strong sense of community and uniqueness that keeps the people close. For example, during a bitter three-month strike in 1964, the entire community rallied and all suffered equally: laborers, shopkeepers, and management. All who remember say that it brought out the best in the Island tradition of aloha. If you really want to meet Lanaians, just sit in the park in the center of Lanai City for an hour or two. You'll notice a lot of old-timers, who seem to be very healthy. You could easily strike up a conversation with some of them.

Other Faces





Lorrie, Reggie, and Howard, second and third generation of Lanai's plantation workers

Other Faces

It should strike you that most of the people you see around Lanai are men. That in itself is a social comment about Lanai. Where are the women? They're in the traditional roles at home, nurturing and trying to add the pleasantries of life. Some are field workers too. You might notice that there are no famous crafts of Lanai and no artists working commercially. This is not to say there is no art on Lanai, but the visitor rarely sees it. One reason that Lanai produces so little commercial art is that it's a workers' island with virtually no unemployment, so everyone is busy making a living. Old-timers are known to make superb fishing poles, nets, and even their own horseshoes. The island ladies are excellent seamstresses and with the rising interest in hula, make lovely lei from the beautiful *kaunaoa,* Lanai's flower. If you turn your attention to the young people of Lanai, you'll see the statewide problem of babies having babies. Teenage pregnancy is rampant, and teenage parents are common. Young guys customize their 4WDs although there's no place to go. If as a young person you wish to remain on Lanai, then in almost every case your future will be tied to Dole. If you have other aspirations, it's "goodbai to Lanai." These Islanders are some of the most easygoing and relaxed people you'll encounter in Hawaii, but with the electronic age extending its long arms of communication, even here they're not nearly as "backwater" as you might think.

GETTING THERE

By Air

Hawaiian Air, tel. (800) 367-5320 Mainland and Canada, on Lanai (800) 882-8811 or 565-6977, flies Dash-7 turbo-prop planes to Lanai. They currently have flights only from Honolulu that run Friday and Saturday every other week, and one on Monday on the alternate week.

Daily flights are available to and from Lanai by **Aloha Island Air,** tel. 833-3219 Oahu, (800) 652-6541 Neighbor Islands, (800) 323-3345 Mainland. They fly to and from Honolulu 10 times daily, with extra flights on Monday and Friday. There is also one early morning flight daily from Molokai, two from Kapalua West Maui Airport, and five from Kahului. Flights originating in Princeville go via Honolulu and those from Hana and Kamuela go through Kahului.

Lanai Airport is a practical little strip out in the pineapple fields about four miles southwest of Lanai City. The one-room terminal offers *no* shops, car rental booths, lockers, public transportation, or even access to a toilet, unless there's a scheduled flight. A bulletin board near the waiting-room door has all the practical information and phone numbers you'll need to get to Lanai City, and a courtesy phone outside connects you with Lanai City Service/Dollar Rent A Car for those who have not arranged a car before arriving.

By Boat

Expeditions, a new passenger ferry, now plies between Lahaina and Manele Bay. No luxury transportation, this shuttle offers speedy and convenient alternative transportation to the island. The crossing takes one hour and the ferry leaves Manele Bay at 8 a.m., 10:30 a.m., and 4:30 p.m. From Lahaina's public loading pier, ferries leave at 6:45 a.m., 9:15 a.m., and 3:45 p.m. There are late departures from both ends on Thursday, Friday, and Sunday evenings. The adult fare is $25 OW while children under 11 pay $20; luggage is taken free of charge, except for a $10 charge for bicycles. As this shuttle takes only 24 passengers, it's best to reserve a place. For information and reservations call 661-3756 or write P.O. Box 1763, Lahaina, Maui, HI 96767.

One other possibility for getting to Lanai is going by pleasure boat from Maui. Many Lanai and Maui residents travel by this route and even receive special *kamaaina* rates. These are basically tour boats specializing in snorkeling, dinner cruising, whalewatching, and the like, but they're also willing to drop you off and pick you up at a later date. It's an enjoyable and actually inexpensive way of going. You'll have to make your own arrangements with the boat captains, most berthed at Lahaina Harbor. This alternative is particularly attractive to campers, as they anchor on Lanai at Manele Bay, just a five-minute walk from the campsites at Hulopoe. There are no fixed rates for this service, but *kamaaina* pay about $20. Expect to pay more but use this as a point of reference. One company to try is Trilogy, tel. 661-4743. Another outfit is Club Lanai, tel. 871-1144, but they anchor at their own private beach on very remote East Lanai, with no way of getting anywhere except by a long and dusty hike. Remember that, in effect, you're going standby with these companies, but there is generally room for one more.

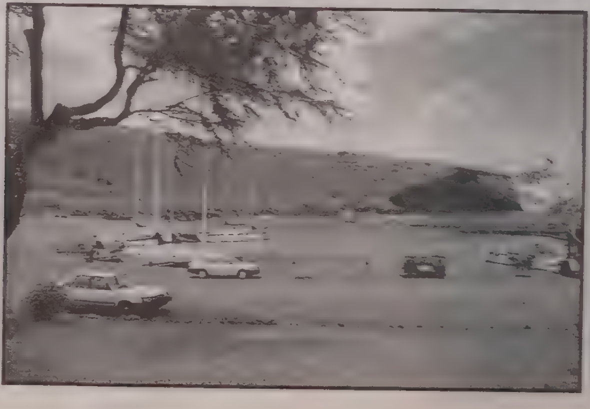
GETTING AROUND

Public Transportation

No public bus transportation operates on Lanai, but **Lanai City Service** tel. 565-7227, or 565-7065 after hours operates an airport limousine service if you're renting a car/jeep from them. Otherwise their service to/from the airport to anywhere in Lanai City is $5, and to Manele Bay, $10. They also run throughout the day from Lanai City to Manele Bay for $10, and from the bay to the Manele Bay Hotel for $2.50. You can also call them anytime for service anywhere on Lanai.

Car and 4WD Rental

For a car, or better yet a jeep, try **Lanai City Service, Dollar Rent A Car**, Lanai City, HI 96763, tel. 565-7227, (800) 800-4000. You'll be outfitted with wheels and given information about road conditions and where to go. Pay heed! Make sure to tell them your plans, especially if



Maybe you can hitch a ride with a pleasure boat from Lahaina to Manele Bay.

you're heading for a remote area. That way, if you have problems and don't return, they'll know where to send the rescue party! Lanai City Service is a subsidiary of Trilogy Excursions and has a franchise with Dollar Rent A Car. It rents compacts $50 per day, and 4WDs (mostly jeeps) for $100 per day (insurance compulsory). 8-passenger minivans for $109, and 15-passenger maxivans for $139 per day.

Using A 4WD Rental

With only 30 miles of paved road on Lanai and rental cars firmly restricted to these, there is no real reason to rent one. The *real* adventure spots of Lanai require a 4WD vehicle, which on Lanai is actually useful and not just a yuppie showpiece since, mind-boggling spots on Lanai are reachable only on foot or by 4WD. Unfortunately, even the inveterate hiker will have a tough time because the best trailheads are quite a distance from town, and you'll spend as much time getting to them as hiking the actual trails.

Many people who have little or no experience driving 4WDs are under the slap-happy belief that they are unstoppable. Oh, that it were true! They do indeed get stuck, and it's usually miserable getting them unstuck. The rental agencies will give you up-to-the-minute info on the road conditions, and a fairly accurate map for navigation. They tend to be a bit conservative on where they advise you to take "their" vehicles, but they also live on the island and are accustomed to driving off-road, which balances out their conservative estimates. Also, remember road conditions change rapidly: a hard rain on the Munro Trail can change it from a flower-lined path to a nasty quagmire, or wind might lay a tree across a beach road. Keep your eye on the weather and if in doubt, don't push your luck. If you get stuck, you'll not only ruin your outing and have to hike back to town, but you'll also be charged for a service call, which can be astronomical, especially if it's deemed to be due to your negligence. Most of your off-road driving will be in *compound* 4WD, first gear, low range.

Sightseeing Tours

Lanai City Service offers a number of personalized escorted tours to various spots on the island. Since they are changeable, it's best to call in advance to get the rates and times. One of the best is the **Historic Guided Tour** (two to three hours, refreshment included, $30) given Tuesday, Thursday, and Saturday, departing at 2 p.m. from the Manele Bay Hotel. On this tour you visit the pineapple fields, Koele Lodge, Keomuku Lookout, followed by a short tour of Lanai City and its historic buildings the "Alcatraz of Lanai," the formidable jailhouse that's about as big as a closet, and about as difficult to escape from. You then head for the pineapple wharf at Kaumalapau Harbor, and finally a tour of the petroglyph sites.

Hitchhiking

Like everywhere else in Hawaii, hitching is technically illegal, but the Islanders are friendly and quite good about giving you a lift. Lanai, however, is a workers' island and the traffic is really skimpy during the day. You can only reasonably expect to get a ride from Lanai City to the airport or to Manele Bay since both are on paved roads and frequented by normal island traffic. There is only a very slim chance of picking up a ride out through the pine fields toward the Garden of the Gods or Kaunolu, for example, so definitely don't count on it.

Around Town

Lanai City streets running east-west are numerical starting with Third Street and running to 13th Street; the streets running north-south have alphabetical first letters and include Frazier, Gay, Houston, Ilima, Jackaranda, Ko Elle, and Lanai avenues with a few more beyond in a residential area. If you manage to get lost in Lanai City you should seriously consider never leaving home.

ACCOMMODATIONS

The Manele Bay Hotel

Glass doors, curved in a traditional Roman arch sympathize with the surging Pacific as you enter the seaside Manele Bay Hotel, P.O. Box 774, Lanai City, HI 96763, tel. 565-3800, (800) 223-7637. Lanai's newest luxury resort fashioned in a fusion of Mediterranean, Oriental, and Hawaiian architecture. The open reception area, all marble and glass, holds two massive murals of Lanai and the wide Pacific dotted with islands. Heroic paintings depict pioneering Polynesians in a double-hulled canoe sighting the Hawaiian islands and the rascal Prince Kaulu-

Opposite page (clockwise from top left): plumeria; protea; heliconia; hibiscus; plumeria; bird of paradise (all photos by Robert Nilsen)

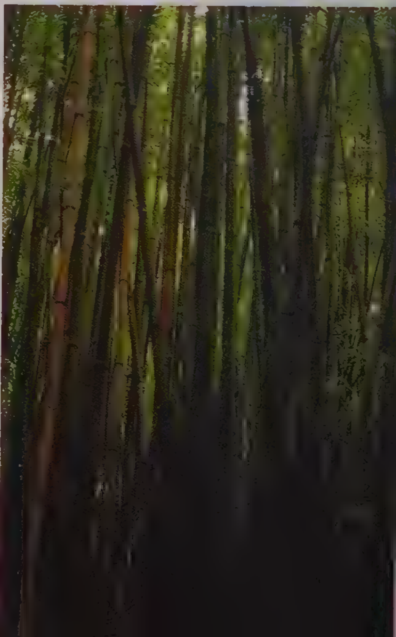
laau, redeemer of Lanai, standing triumphantly on a windswept beach after banishing the vexatious specters of Lanai. Underfoot, a fern and pineapple motif is woven into the rich carpet, and overhead chandeliers hang from coved and molded ceilings. Throughout the hotel are sitting areas and niches where you will find velvet-covered chairs and marble-topped or lacquer tables. Mythical dragons fashioned from mirrors and gold filigree, lamps of Chinese flute players, carved elephant tusks, and billowy curtains add a touch of style. For an elegant evening, order a drink and have it in the hotel **Library,** a salubrious room filled with leather-bound tomes, globes, and models of sailing ships. Overhead, the recessed wooden ceiling has been painted with various emblems of Hawaii; the floor is the intricate paisley of tasseled Persian carpets. Sit in a highbacked just near the Library's balcony and enjoy the vantage point overlooking Hulopo'e Court below.

From the main reception area, descend a grand staircase and pass a formidable lava rock wall draped with the purples and pinks of living bougainvillaea. Here is the grand cloverleaf pool encircled by a marble apron where you can relax upon white chaise lounges softened with billowy pillows and shaded by white canvas umbrellas. Near the pool is the hotel spa and fitness center, complete with steam rooms, saunas, fitness machines, free weights, and professional staff. The formal gardens, two on the east and three on the west, are tranquil oases where rivulets drop into koi ponds surrounded by patches of broad-leafed taro and swaying stands of bamboo.

The hotel rooms and suites are mainly in two wings, east and west. East rooms bear marine names derived from the sea; the west rooms are named after flowers. These oversized guest rooms ranging in price $295-475, designed with Mediterranean and Oriental themes, offer woolen carpets, four-poster mahagony beds covered with thick quilts, doublewide louvered closets, wicker lounge chairs, wet bars, and user-friendly entertainment centers. The tiled bathroom, a study in relaxation with thick white carpets on marble floors, features extra-deep soaking tubs, double sinks and vanity, separate commodes, glass-enclosed shower stalls big enough for two, name-brand bath products, hairdryers, and slippers and robes for lounging. Each room has its own private lanai that either overlooks one of the gorgeous gardens, or offers an ocean panorama. The hotel also offers twelve suites that range in price $599-2000. A typical mid-range suite offers a formal parlor and separate master bedroom with a dressing room attached. Butlers will pack and unpack clothing, make dinner reservations, and act as your personal liaison at the hotel. They will draw hot baths, pour cold champagne, and tuck you and your teddy bear in for the night.

Executive Chef Philippe Padovani, renowned for his magnificent fare created at the exclusive La Mer Restaurant at Waikiki's Halekulani and at the Ritz-Carlton Mauna Lani, has been lured by the quiet charms of Lanai's Manele Bay Hotel. Learning his trade from some of the finest French chefs, Philippe combines skilled preparation and superb ingredients so that he can "push every dish to its peak point and make it come out fabulous." The master chef, aided by a hand-picked staff at the hotel's formal **Ihilani Dining Room** (jackets requested but not required) offers two fixed menus nightly, along with a complete menu of a la carte suggestions. Begin with ravioli of Hawaiian goat cheese in a sauce of parsley and sun-dried tomatoes for $20, or Maine lobster with Hayden mango and arugula salad for $19. Second courses can be a delicately roasted squab breast in a marmalade of onions and a Molokai sweet potato puree for $34. Entrees are roasted Chinese duck with Hawaiian seasoning, Oriental rice, and pickled ginger plum sauce for $25, or an array of curries from Thai shrimp red curry and pan-fried *onaga* in a North Indian style for under $28. Grill selections include catch of the day for $28, or Colorado lamb chops with polenta topped by a roasted garlic sauce for $29.

The less formal but still extremely elegant **Hulopo'e Court** offers breakfast, lunch, and dinner of contemporary Hawaiian regional cuisine. Begin the day with a continental breakfast of assorted pastries, sliced fruits, a selection of cereals, chilled juices, and rich Kona coffee for $12, or choose all manner of traditional favorites from the breakfast buffet for $18 (a la carte selections available as well). Lunch and dinner begin with appetizers like Chinese spring rolls for $9.50, seared *ahi* in a spicy crust for $14, or a fresh dim sum basket for $12. Soups and salads include Maui onion soup for $6.50, Caesar salad



Opposite page (clockwise from top): canopy of branches on Waihee Trail; bamboo; Roots of a banyon tree cascade down a hillside. (all photos by Robert Nilsen)

with croutons for $9, or Lanai field greens in a lilikoi vinaigrette for $7. Entrees are fresh pasta for $19, Chinese noodles with duck covered in a chili oyster sauce $17, or *penne* pasta primavera for $20 (about $5 less as appetizers). You can also have a gourmet pizza of Tandoori chicken or Peking duck for around $15. An excellent selection of domestic and imported beer and wine complete the meal.

The least formal dining setting is poolside at **The Pool Grill,** an *al fresco* restaurant serving appetizers like chicken quesadilla or cocktail of Pacific shrimp. Lighter appetites will enjoy main course salads including marinated grilled vegetables, cobb salad, or seafood salad priced $13-15. The sandwich board features a good old-fashioned club, a grilled beef burger, or hot dog. Special offerings are Hawaiian favorites like grilled fresh catch for $17, or a steamy bowl of savory saimin for $12.

The hotel also offers valet parking, a Lanai City shuttle, tennis courts, a children's program, and a cocktail lounge. At the Manele Bay Hotel Gift Shop you can get a windbreaker, polo shirt, sweatshirt, children's alohawear, stuffed animals, incidental bags, jewelry, or light reading material. Saturdays and Sundays are special with *keiki* hula dancers who come to perform their special magic in the Hulopo'e Court. Complimentary afternoon tea is also served here daily as well. Another treat is to walk a few minutes to the hotel's **Lanai Conference Center,** where the antechamber holds museum-quality artifacts. In glass cases, you will find stone implements ranging from *ulu maika,* Hawaiian bowling stones similar to Italian boccie, to *poho kukui,* (*kukui* nut oil lamps). Most of these implements, including a petroglyph stone, have been gathered from Lanai. There is also a very impressive replica of a Hawaiian double-hulled canoe.

The Lodge At Koele

A stately row of Norfolk pines bids welcome as they line the red brick driveway leading to this grand manor house perched in genteel quietude above the town. The Lodge at Koele ("Koele" is variously interpreted as black sugarcane, the banging together of hula sticks, or the summoning of a commoner to do tithe work for an *ali'i*), P.O. Box 774, Lanai City, HI, 96763, tel. 565-3800, (800) 321-4666, with its encircling veranda and sweep of broad lawn, exudes gracious relaxation. You enter into the Great Hall where the entire roof is a translucent skylight through which the sun casts diffused beams onto the formal Victorian parlors below. Encircled by a rich koa balcony, the great room holds two immense fireplaces, the largest in Hawaii. Parlor settings of green velvet chairs, lace doilies, pink couches, with wicker lounges, credenzas covered in flowers and ferns, and lustrous end tables, are perfect for a lazy afternoon of perusing the newspapers and magazines of the world.

At each corner of the Great Hall is a hectagonal room of beveled windows: one for dining; one for music; one a library; and the last a

the Lodge at Koele

game room with backgammon, chess, and dominoes. Out front is a bowling green, to the side croquet, and out back through glass French doors is a swimming pool and jacuzzi, Japanese strolling garden, orchid house, and executive putting green. The green being a professionally designed "miniature" but real golf course. Here with putter and a glass of chilled champagne and chocolate-dipped strawberries, you can test your skill against tiny sand traps, puddle-sized water traps, and challenging Chihuahua-inspired dog legs both left and right.

Walk along the covered veranda past a row of rocking chairs to the two wings off the Great Hall, where you will find the guest rooms that range in price from $295 for a garden view to $975 for the best suite, $30 extra person. Once inside, you can take the brass-doored elevator but climb instead the sweeping wooden staircases bearing carved pineapples, the symbol of hospitality, and walk the hardwood hall hung with the works of Island artists (ask concierge for art list for the hotel). Rooms are furnished in a combination of wicker and heavy knotty pine, with a four-poster bed covered by a downy quilt; while billowy printed curtains flutter past a window seat. Along with this turn-of-the-century charm comes a full entertainment center with remote-control color TV, video viewer, in-room safe, and wet bar. Each room has its own lanai with tile floor and wooden furniture. The bathroom, perhaps blue- or black-on-white marble, features a pedestal sink and deep soaking tub with old-fashioned brass knobs, a full assortment of name-brand bath care products, huge towels, and separate commode. Each room also has multiple phones, ceiling fans, even walking sticks for an afternoon foray into the surrounding hills.

In harmony with the rest of the hotel, the dining rooms are impeccably furnished. **The Terrace,** set in a section off the Great Hall and the more casual of the two restaurants, looks out over the exotic gardens, while the separate **Formal Dining Room** lends itself to evening attire. Breakfast selections include continental breakfast, $7.50; eggs Benedict, $8.50; and sweet rice waffles with lilikoi-coconut chutney, $7.50. At midday satisfy your hunger with jumbo shrimp with papaya relish for $8.50, pan-fried Kona crab cakes with a spicy remoulade for $8.25, grilled pastrami of striped marlin on a tomato fennel salad for $8, spinach pasta with grilled scallops for $14.50, or smoked salmon and herbed goat cheese on a salad of field greens and vegetables with cilantro dressing for $15. Simple tastes might also enjoy a barbecued pork sandwich on a sesame bun with cabbage slaw for $9.50, or ask for a picnic basket for two and find a shady tree where you can enjoy an *al fresco* lunch. Dinner, like the other daily fare, is made from the freshest Island ingredients. Choose standards like rack of lamb, prime rib, a superbly prepared catch of the day, or, for a special treat, the Lanai mixed pheasant, quail, and axis deer sausage with Pinot Noir sauce.

You can find sundries at the hotel shop, open 8 a.m.-9 p.m., and all hotel and island activities, including croquet, tennis, golf, hunting, horseback riding, jeep tours, and beach and boating activities can be arranged by the concierge. There is free shuttle service to meet all arriving and departing planes, to and from Lanai City, and to Manele and Hulopoe bays.

Hotel Lanai

Being the only hotel on the island until 1990, you'd think the lack of competition would have made Hotel Lanai P.O. Box A-119, Lanai City, HI 96763, tel. 565-7211 or (800) 624-8849, arrogant, indifferent, and expensive. On the contrary: it is delightful. The hotel has gone through a few cosmetic changes since it was built in 1923 as a guest lodge primarily for visiting executives of Dole Pineapple Co., which still owns it. Its architecture is simple Hawaiiana, and its setting among the tall Norfolk pines fronted by a large lawn is refreshingly rustic. With a corrugated iron roof, board and batten walls inside and out, and two wings connected by a long enclosed veranda, it looks like the main building at a Boy Scout camp. But don't be fooled. The 10 remodeled rooms may not be plush, but they are cozy as can be. All have been painted in lively colors, and are immaculate with private baths, but no phones or TVs. All have comfortable beds, pine dressers, and ceiling fans. A newly renovated cottage behind the main building, at one time the manager's house, has its own private yard and bath. Room rates are $95-120.

The hotel has the only in-town bar on its enclosed veranda, where guests and at times a few islanders have a quiet beer and twilight chat. The main dining room (see "Restaurants" fol-

the Hotel Lanai

lowing) is large, and lined with hunting trophies. So if you're lured by the quiet simplicity of Lanai and wish to avail yourself of one of the last family-style inns of Hawaii, stay at the lovely little Hotel Lanai.

Bed And Breakfast

For a more homey stay on the Pineapple Island, try one of the few bed and breakfast inns on Lanai. Contact: Phyllis Cole, tel. 565-6223, rents rooms with shared bath; Josephine Endira, tel. 565-6593, rents rooms; Dreams Come True, tel. 565-6961, a true B&B; and Lucille Graham, tel. 565-6378, a delightful B&B. Also, for information and reservations contact any of the bed and breakfast associations listed in the main introduction (see "Accommodations").

Okamoto Realty

Lanai's first house rental agency recently opened for business. All houses are completely furnished including linens, kitchen utensils, washer/dryer, and TV, and are rented by the day, week, or month. Write Kay Okamoto Realty, Lanai City, HI 96763, tel. 565-7519.

Camping

The only official camping permitted to nonresidents is located at Hulopoe Bay, administered by the Lanai Land Company. Reservations for one of the six official campsites here are a must, although unbelievably there's usually a good chance of getting a space. Lanai Land Co. officials state that they try to accommodate any "overflow" unreserved visitors, but don't count on it. Since Lanai is by and large privately owned by Castle and Cooke Inc., the parent company of Koele, you really have no recourse but to play by their rules. It seems they want to hold visitors to a minimum and keep strict tabs on the ones that do arrive.

Nonetheless, the campsites at Hulopoe Bay are great. Lining the idyllic beach, they're far enough apart to afford some privacy. The showers are designed so that the pipes, just below the surface, are solar heated. This means a good hot shower during daylight and early evening. Campsite use is limited to seven nights. The fee includes a one-time $5 group registration and is $5 per person per night. For reservations write to the Lanai Land Co., Box L, Lanai City, Lanai, HI 96763, tel. 565-7400. Permits, if not mailed in advance, are picked up at the Koele office. If visiting on the spur of the moment from a neighboring island, it's advisable to call ahead.

Note: While hiking or four-wheel driving the back roads of Lanai, especially along Naha, Shipwreck, and Polihua beaches, a multitude of picture-perfect camping spots will present themselves, but they can be used only by Lanai residents, although there's little supervision. A one-night bivouac would probably go undetected. No other island allows unofficial camping and unless it can be statistically shown that potential visitors are being turned away, it seems unlikely that the Koele Co. will change its policies. If you're one of the unlucky ones who have been turned down, write your letter of protest to parent company Castle and Cooke, 965 N. Nimitz Hwy., Honolulu, HI 96817, tel. 548-6611.

RESTAURANTS

Aside from the new hotels, Lanai City is the only place on the island where you can dine, shop, and take care of business. The food situation on Lanai can be discouraging. Most everything has to be brought in by barge. There's very little fresh produce, hardly any fresh fish, and even chicken is at a premium. People surely eat differently at home, but in the two tiny restaurants open to the traveler, the fare is restricted to the "two-scoop rice and teri beef" variety, with fried noodles and Spam as the *pièce de résistance.* Salad to most Islanders means a potato-macaroni combination sure to stick to your ribs and anything else on the way. Vegetables are usually a tablespoon of grated cabbage and soy sauce. But, "the times they are a changin'!"

By far the best restaurant in town is at the **Hotel Lanai,** tel. 565-7211. The meals that come out of this kitchen are wholesome home cooking, done under the supervision of the chefs at the Lodge at Koele. The hotel bakes pies, and provides fresh fish and vegetables whenever possible. Budgeters can order a large stuffed potato, salad, soup of the day, and drink for under $8. Restaurant hours are breakfast 7-9 a.m., lunch 11:30 a.m.-1:30 p.m., dinner 6:30-8:30 p.m. The best dish is the fresh fish when available, and all go for under $15 except for a steak dinner.

The banging screen doors announce your presence as you enter the plantation-era wainscotted **Blue Ginger Cafe,** tel. 565-6363, open Mon.-Fri., 7 a.m.-2 p.m., and again in the afternoon 5-9:30 p.m., on weekends 7 a.m.-9 p.m., which could actually be called chic for Lanai. Upon entering, baked goods in a case let you know that not long ago it was **Dahang's Bakery,** a Lanai institution whose motto, "Mo betta grind ova hea" has also survived. They offer a full breakfast menu with choices like two eggs with sausage for $4.50, along with plenty of side orders, and fresh pastries. Plate lunches are $5 or so, while a bowl of saimin goes for $2.85, and mahimahi on a bun for $5.95. For a taste treat, choose a local item like fried *akule* for $5.95, or *chow fun* with "toss" salad for $4.95. Dinner specials, served with rice or French fries, "toss" salad, or macaroni salad, are fresh *aku* for $8.95, or stir-fry shrimp for $8.50. Eat inside or on the veranda, where you can see everything there is to see in Lanai City.

An authentic workers' restaurant and sundries store, **S.T. Property,** open daily except Wednesday for breakfast 6:30-10:30 a.m., lunch until 1 p.m., is one of those places that you must visit at least for morning coffee. Totally downhome, but a pure cultural experience, arrive before 7 a.m. when many of the old pineapple workers come to "talk story." Just one look around at the crinkled faces will reveal the tough but sweet spirit of Lanai.

Note: For superb gourmet food you must visit the restaurants at the Lodge at Koele, or at the Manele Bay Hotel (see "Accommodations" above). Also, the **Club House** at the **Experience at Koele** golf course has recently opened and sells excellent soups, sandwiches, and salads at very reasonable prices. Everyone is welcome, and the standing room only lets you know that the food is very good.

SHOPPING

The two grocery stores in town are fairly well stocked with basics, but anyone into health foods or vegetarianism should carry supplies and use the markets for staples only. The markets are almost next door to each other: **Pine Isle Market,** run by Kerry Honda, and **Richards Shopping Center,** both open Mon.-Sat. 8 a.m.-5:30 p.m. They supply all your basic camping, fishing, and general merchandise needs, including clothing and medicines.

Also in town are **Akamai Trading Company,** which sells furniture and gifts, **International Food and Clothing Center,** where you can pick up not only things to eat and wear, but also hardware and hunting supplies, and **Lanai Family Store** for video tape rentals.

Island Collections, housed in a vintage plantation-era building in downtown Lanai, open daily 9 a.m. until approximately 7 p.m., is bright with the paintings, sculptures, and handicrafts of its contributing artists, all Island and mostly

Lanai residents. The artwork displayed is constantly changing, but some of the regulars include: Nancy Poes and Margaret Leach, whose watercolors capture the simple spirit of Lanai life; Steve Lance, a long-time resident who moved away but whose surrealistic paintings are filled with the vibrant colors of the Islands. Steve is also a very talented wood sculptor and some of his pieces are displayed as well; Sandy Phillips creates primitive basketry and paintbrushes made from Lanai bamboo and axis deer hair; Sherry Menze, current Lanai harbormaster and former fisherwoman and boat captain, who has captured her love of the sea in the Japanese technique of *gyotaku*, or fish printing; Ruth Puchek, who arrived on Lanai in 1972 and has captured the mysterious moods of the Islands in the her paintings. She also sells postcards of her original works. Also exhibited are the works of Rony Doty, a watercolorist who paints the flowers and fauna of Lanai.

The **Lanai Art Program,** tel. 565-7503, open weekdays 9 a.m.-4 p.m. (closed for lunch), and a few irregular hours on the weekend, has taken the spirit of the Zimbabwe saying "If you can walk, you can dance," and changed it into "If you've got life, you've got art." This co-op of local Lanai citizens, banded together under the direction of Aprylisa Snyder, has created a nonprofit organization dedicated to developing the artistic talents of its members. Classes, chaired by guest artists, are periodically offered in photography, woodworking, Japanese doll-making, fabric-making, drama, and pen and ink drawing. The showroom offers purchases like hand-dyed silk scarves, stenciled T-shirts, naturally dyed incidental bags, notecards, lovely *pareo* for women, and even homemade jams and jellies. The work is always changing, but you are sure to find a distinctive Island memento that couldn't be more genuine. All are welcomed, resident or not, so you can drop in on a workshop, pay for your supplies, and create your own art.

OUTDOOR SPORTS

No question that Lanai's forte is its natural unspoiled setting and great outdoors. Traffic jams, neon lights, blaring discos, shopping boutiques, and all that jazz just don't exist here. The action is swimming, hiking, snorkeling, fishing, horseback riding, and some hunting. Tennis and golf round off the activities. Lanai is the place to revitalize your spirits—you want to get up with the birds, greet the sun, stretch, and soak up the good life.

Snorkeling, Scuba, And Swimming

Lanai, especially around Manele/Hulopoe Bay, has some of the best snorkeling and scuba in Hawaii. If you don't have your own equipment, and you're not a guest at one of the hotels, your only choice is to buy it from Pine Isle or Richards markets, but their prices are quite high. If you're the adventurous sort, you can dive for spiny lobsters off Shipwreck or Polihua, but make absolutely sure to check the surf conditions as it can be super treacherous. It would be best to go with a local person.

Trilogy Excursions operates the brand-new *Trilogy III* from Manele Boat Harbor for a combination snorkel ($75) and scuba adventure ($95 certified divers, $115 introductory). Departing daily at 8:45 a.m., book through the concierge desk at the Manele Bay Hotel or at the Lodge at Koele. Lunch, prepared by the Manele Bay Hotel, is gourmet with an excellent assortment of luncheon meats, cheeses, sushi, and fresh-baked cookies. Trilogy, in the business for years, has worked out all the kinks, and their boat, crew, and services are truly state-of-the-art. No matter how many times they make the trip, they never seem to forget that it's a new and exciting adventure for you, and they go out of their way to be helpful, upbeat, and caring without being intrusive. *Trilogy III's* aft is set up for easy entry and exit, with steps going down to the water level. Just make like a seal and slither in and out! If the winds are up, Captain Pat and his crew will be happy to set sail as they head toward Kahekili's Leap and other famous Lanai landmarks. The experience is not just underwater, but also in the magnificent views of this pristine island that hasn't changed since the days of the Polynesian explorers. You return in the early afternoon with plenty of time left for more sightseeing or just relaxing.

Spinning Dolphin Charters, owned and operated by Capt. Jeff Menze, a long-time Lanai resident, P.O. Box 491, Lanai City, 96763, tel. 565-6613, will take you fishing (children welcome), snorkeling, and whalewatching in season. Captain Jeff is a commercial fisherman and master diver who knows all of the best spots in Lanai's waters. Rates are: whole-day adventures, 8 a.m-3 p.m., $110; half-day, 8 a.m.-12 noon Tuesday, Thursday, and Saturday, and at 12:30 p.m.-4:30 p.m. Sunday, Wednesday, and Friday, $70. The special children's adventure, 2:30-4:30 p.m., is $25 per child, and $40 for moms and dads if they come along. Special off-the-beaten-path-dives, and private boat charters are also available.

Lanai City has a brand-new swimming pool. Located in town near the high school, it's open to the public daily during summer, and on a limited schedule during other seasons.

Tennis And Golf

You can play tennis at three (two lighted) courts at the Lanai School. They have rubberized surfaces called royal duck and are fairly well maintained—definitely okay for a fun game. The Lodge at Koele and the Manele Bay Hotel have new plexipave courts that are free to hotel guests, and $9 per day to nonguests. Equipment rental (rackets and ball machines) and court times are arranged by the concierge. Private lessons and clinics are available.

Golfers will be delighted to follow their balls around Cavendish Golf Course on the outskirts of Lanai City. This nine hole, 3,071-yard, par-36 course is set among Norfolk pines. It's free to all, but unless you're familiar with the course, it's hard to find the first tee.

The **Experience at Koele,** a Greg Norman designed course, won the *Fortune Magazine* Best New Golf Course of 1991. This magnificent course, set in the mountains above the Lodge, not only offers challenging links, but a fantastic series of views of Molokai and Maui on a shimmering canvas of sea. With four sets of tees ranging from forward to tournament, the course yardage varies accordingly from 5,425 yards to 7,014 yards. The course also boasts the only bent grass greens in the state. Two of the finest holes are the no. 8, 444 yard par-four, which cascades from mountain top to glen below, and the short but maximum water-challenged no. 9 180 yard par-three.

The Challenge at Manele, designed by the legendary Jack Nicklaus, officially opened on Christmas Day, 1993. Employing the five-tee concept, the par-72 course ranges in length from 4,890-7,088 yards. Three of the main holes, including the signature no. 16 par-three hole,

LANAI GOLF AND TENNIS

COURSE	PAR	YARDS	FEES	CART
Cavendish Golf Course* Koele Company, P.O. Box L, Lanai City, HI 96763 tel. 565-9993	36	3071	free	—
Experience At Koele	72	5,425-7,014	$140 non-guest* $95 guest	—
Challenge At Manele tel. 565-3500	72	4,890-7,088	$140*	—

*clubs, shoes, lessons available

TENNIS

Location	Name of court	No. of courts	Lighted	Comments
The Lodge At Koele		3	yes	guests complimentary, non-guests $9 per day
Near Lanai School	Lanai City	2	yes	Open to the public. Call for availability.

demand a tee shot over the greatest water hazard in the world, the wide Pacific.

Horsēback Riding

The **Stables at Koele,** open daily except Monday, just a few minutes from the Lodge at Koele (contact concierge at either hotel) offers a variety of mounted excursions. The beginners' Plantation Trail Ride lasts one hour and costs $25, while the Paniolo Lunch Ride lasts three hours, includes lunch, and costs $50. Other rides are available, including a children's pony ride. Lanai enjoys a ranching heritage that goes back to the 1870s. Many of the trails that you'll be following date from those early days. Riders must be in good health, weigh less than 225 pounds, and wear long pants and shoes. Safety helmets will be provided for all riders.

Hunting

The first cliché you hear about Lanai is that it's one big pineapple plantation. The second is that it's a hunter's paradise. Both are true. The big game action is provided by mouflon sheep and axis deer. Also spotted are the protected yet failing population of pronghorns which, thankfully, can only be shot with a camera. Various days are open for the hunting of game birds, which include ring-necked and green pheasant; Gambel, Japanese, and California quail; wild turkey; and a variety of doves, francolins, and partridges. Hunting of mouflon sheep and axis deer is open to the public only in the northwest of the island, which is leased to the state of Hawaii by the Koele Company. Brochures detailing all necessary information can be obtained free of charge by writing to Dept. of Land and Natural Resources, 1151 Punchbowl St., Honolulu, HI 96813. The Lanai regional office is at 338 8th St., Lanai City, HI 96763. Licenses are required ($10 resident, $20 nonresident) and can be purchased by mail from Dept. of Land and Natural Resources or picked up in person at their office on Lanai.

Public archery hunting of mouflon sheep is restricted to the first and second Sundays of August and rifle season occurs on the third and fourth Sundays, but hunters are restricted by public drawing. Axis deer regular season (rifle, shotgun, and bows) opens on the nine consecutive Sundays up to and including the last Sunday in April; it's also restricted by public drawing. Archery season for axis deer is the two Sundays preceding the regular season. Bag limits are one mouflon ram and one deer.

Axis deer are hunted year-round on the private game reserves of the Koele Co., although the best trophy season is May through November. The rates are $200 per day for a regular hunting permit, $50 for an archery hunting permit. Guide service is not officially mandatory, but you must prove that you have hunted Lanai before and are intimately knowledgeable about its terrain, hunting areas, and procedures. If not, you must acquire the services of either Kazu Ohara or Gary Onuma, two excellent rangers on Lanai. Guide service is $750 a day. This service includes all necessities, except lodging and meals, from airport pick-up to shipping the trophy. For full details write to Chief Ranger, Koele Co., Box L, Lanai City, HI 96763, tel. 565-6661.

Fishing

Only one charter fishing boat operates out of Lanai (see the description of Spinning Dolphin Charters preceding), but that's not to say there are no fish. On the contrary, one of the island's greatest pastimes is this relaxing sport. Any day in Lanai City Park, you'll find plenty of old-timers to ask where the fish are biting. If you have the right approach and use the right smile, they just might tell you. Generally, the best fishing and easiest access on the island is at Shipwreck Beach running north toward Polihua. Near the lighthouse ruins is good for *papio* and *ulua,* the latter running to 50 pounds. Many of the local fishermen use throw-nets to catch the smaller fish such as *manini,* preferred especially by Lanai's elders. Throw-netting takes skill usually learned from childhood, but don't be afraid to try even if you throw what the locals call a "banana" or one that looks like Maui (a little head and a big body). They might snicker, but if you laugh too, you'll make a friend.

Mostly you'll fish with rod and reel using frozen squid or crab, available at Lanai's general stores. Bring a net bag or suitable container. This is the best beachcombing on the island and it's also excellent diving for spiny lobster. There is good shore fishing (especially for *awa)* and easy accessibility at Kaumalaupu Harbor, from where the pineapples are shipped. It's best to go after 5 p.m. when wharf activity has slowed down. There is also superb offshore fishing at Kaunolu, Kamehameha's favorite angling spot on the south shore. You can catch *aku* and *kawakawa*, but to be really successful you'll need a boat. Finally, Manele Hulopoe Marine Life Conservation Park has limited fishing, but as the name implies, it's a conservation district so be sure to follow the rules prominently posted at Manele Bay.

PRACTICALITIES

Information

Maps, brochures, and pamphlets on all aspects of staying on Lanai are available free from **Destination Lanai,** P.O. Box 700, Lanai City, Hi 96763, tel. 565-7600.

Money

Try full-service **First Hawaiian Bank** in Lanai City for your banking needs. **First Federal Savings** has also established a branch here. All major businesses accept traveler's checks. Banks are open Mon.-Thur., 8:30 a.m.-3 p.m. (First Federal to 4 p.m.), and until 6 p.m. on Friday.

Post Office

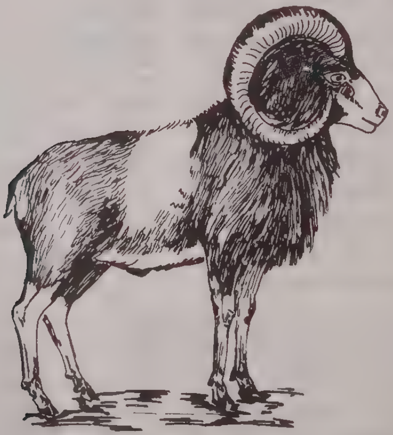
The Lanai P.O., tel. 565-6517, is across the street from the Koele offices on Lanai Avenue. Open daily 8 a.m.-4:30 p.m., it's full service, but they do not sell boxes or padded mailers to send home beachcombing treasures; you can get these at the two stores in town.

Laundromat

The laundromat, located next to the art gallery, is open every day from "morning until nightime."

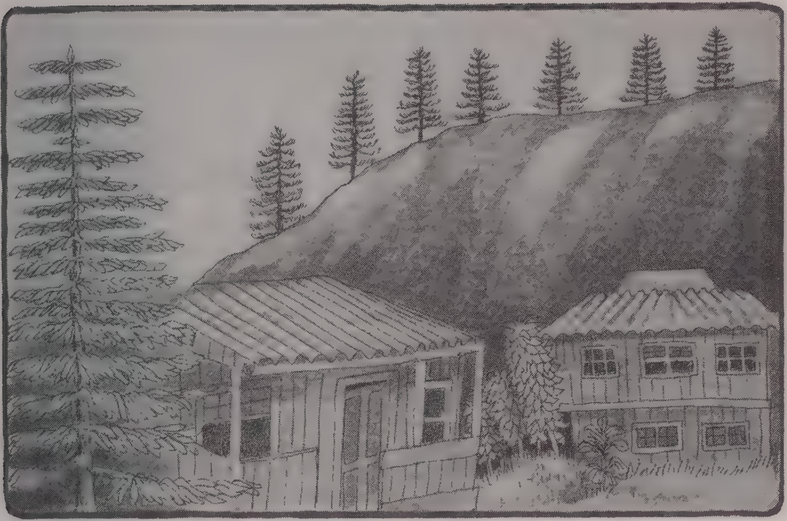
Useful Phone Numbers

Lanai City Service and Dollar Rent A Car, tel. 565-7227; Hotel Lanai, tel. 565-7211; Lanai Land Co. (for camping and hiking info), tel. 565-7400; Dept. of Land and Natural Resources, tel. 565-6688; Lanai Airport, tel. 565-6757; Lanai Community Library, tel. 565-6996; police, tel. 565-6525; Lanai Community Hospital, tel. 565-6411; Lanai Family Clinic, tel. 565-6423; Dr. Nick's Family Dentistry, tel. 565-7801, for emergency tel. 565-6527; Lanai City Travel, tel. 565-7635.



LOUISE FOOTE

mouflon sheep



EXPLORING LANAI

LANAI CITY

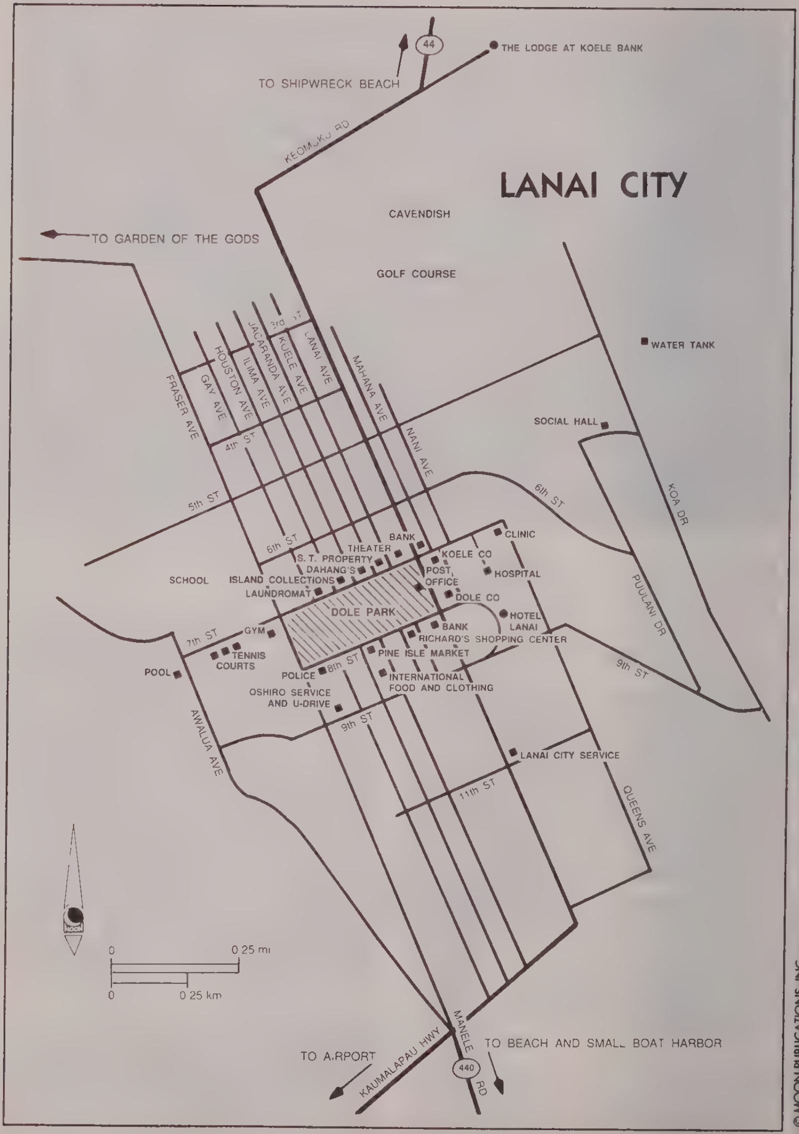
Lanai City (pop. 2,600) would be more aptly described and sound more appealing if it were called Lanai Village. A utilitarian town, it was built in the 1920s by Dole Pineapple Co. The architecture, field-worker plain, has definitely gained "character" in the last 60 years. It's an excellent spot for a town, sitting at 1,600 feet in the shadow of Lanaihale, the island's tallest mountain. George Munro's Norfolk pines have matured and now give the entire town a green, shaded, parklike atmosphere. It's cool and breezy—a great place to launch off from in the morning and a welcome spot to return to at night. Most visitors head out of town to the more spectacular sights and never take the chance to explore the back streets.

Houses

As you'd expect, most houses are square boxes with corrugated roofs, but each has its own personality. Painted every color of the rainbow, they'd be garish in any other place, but here they break the monotony and seem to work. The people of Lanai make their living from the land and can work wonders with it. Around many homes are colorful flower beds, green gardens bursting with vegetables, fruit trees, and flowering shrubs. When you look down the half-dirt, broken-pavement roads at a line of these houses, you can't help feeling that a certain nobility exists here. The houses are mud-spattered where the rain splashes red earth against them, but inside you know they're sparkling clean. Even some modern suburban homes sprawl on the south end of town. Most of these belong to Lanai's miniature middle class and would fit unnoticed in any up-and-coming neighborhood on the Mainland.

Downtown

If you sit on the steps of Hotel Lanai and peer across its huge front yard, you can scrutinize the heart of downtown Lanai City. Off to your right are the offices of the Dole and Koele companies sitting squat and solid. In front of them,


LANAI CITY
44
THE LODGE AT KOELE BANK
TO SHIPWRECK BEACH
KEOMUKU RD
CAVENDISH
GOLF COURSE
TO GARDEN OF THE GODS
WATER TANK
3rd ST
LANAI AVE
KOELE AVE
JACARANDA AVE
ILIMA AVE
HOUSTON AVE
GAY AVE
FRASER AVE
MAHANA AVE
NANI AVE
4th ST
5th ST
6th ST
SOCIAL HALL
KOA DR
PUULANI DR
CLINIC
BANK
THEATER
S. T. PROPERTY
DAHANG'S
KOELE CO
POST OFFICE
HOSPITAL
SCHOOL
ISLAND COLLECTIONS
LAUNDROMAT
DOLE CO
DOLE PARK
HOTEL LANAI
BANK
RICHARD'S SHOPPING CENTER
7th ST
GYM
TENNIS COURTS
PINE ISLE MARKET
POOL
POLICE
8th ST
INTERNATIONAL FOOD AND CLOTHING
9th ST
OSHIRO SERVICE AND U-DRIVE
9th ST
AWALUA AVE
LANAI CITY SERVICE
11th ST
QUEENS AVE
0
0.25 mi
0
0.25 km
TO AIRPORT
KAUMALAPAU HWY
MANELE RD
440
TO BEACH AND SMALL BOAT HARBOR

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forming a type of town square, is Dole Park where old-timers come to sit and young mothers bring their kids for some fresh air. No one in Lanai City rushes to do anything. Look around and you'll discover a real fountain of youth: many octagenarians with a spring in their step. Years of hard work without being hyper or anxious is why they say they're still around. The park is surrounded by commercial Lanai. There's nowhere to *go* except over to the schoolyard to play some tennis or to Cavendish Golf Course for a round of nine holes. Lanai City had a movie theater, but it screened its last picture show a while back. You can plop yourself at the Blue Ginger Cafe or S.T. Property for coffee, or stay in the park if you're in the mood to strike up a conversation—it won't take long.

Meander down Lanai Avenue past a complex of agricultural buildings and shops. Heavy equipment leaks grease in their rutted dirt lots, where Lanai shows its raw plantation muscle. Just down the street is a complex of log buildings with shake-shingled roofs. These rustic barracks are for the summer help that come to pick the pineapples—often Mormon kids from Utah out to make some money and see a bit of the world. They're known to be clean-living and quiet, and it's ironic that Lanai was once a failed Mormon colony. Do yourself a favor—get out of your rental car and walk around town for at least 30 minutes. You'll experience one of the most unique villages in America.

MUNRO TRAIL

The highlight of visiting Lanai is climbing the Munro Trail to its highest point, Lanaihale (3,370 feet), locally called **The Hale.** As soon as you set foot on Lanai the silhouette of this razor-back ridge with its bristling coat of Norfolk pines demands your attention. Set off for The Hale and you're soon engulfed in its cool stands of pines, eucalyptus, and ironwoods, all colored with ferns and wildflowers. George Munro, a New Zealander hired as the manager of the Lanai Ranch a short time before Jim Dole's arrival, is responsible. With a pouch full of seeds and clippings from his native New Zealand, he trudged all over Lanai planting, in an attempt to foliate the island and create a permanent watershed. Driven by that basic and primordial human desire to see things grow, he climbed The Hale time and again to renew and nurture his leafy progeny. Now, all benefit from his labors.

Getting There

There are two basic ways to go to The Hale, by foot or 4WD. Some local people go on horseback. Head out of town on Route 44 toward Shipwreck Beach. Make sure to start before 8 a.m.; cloud cover is common by early afternoon. After less than two miles, still on the Lanai City side of the mountains, take the first major gravel road to the right, heading for the new upcountry golf course. In about one-quarter mile the road comes to a Y-intersection—go left. You immediately start climbing and pass through a forested area past a series of gulches. Continue and the road forks; again bear left. Always stay on the more obviously traveled road. The side roads look muddy and overgrown and it's obvious which is the main one. Robert Frost would be disappointed.

The Trail

As you climb, you pass a profusion of gulches, great red wounds cut into Lanai's windward side. First comes deep and brooding **Maunalei** ("Mountain Lei") **Gulch,** from where Lanai draws its water through a series of tunnels bored through the mountains. It's flanked by **Kuolanai Trail,** a rugged and dangerous footpath leading all the way to the coast. Next is **Hookio Gulch,** a battleground where Lanai's warriors were vanquished in 1778 by Kalaniopuu and his ferocious fighters from the Big Island. All that remains are a few room-sized notches cut into the walls where the warriors slept and piled stones to be hurled at the invaders. After Hookio Gulch, a trail bears left, bringing you to the gaping mouth of **Hauola Gulch,** over 2,000 feet deep. Keep your eyes peeled for axis deer, which seem to defy gravity and manage to cling and forage along the most unlikely and precipitous cliffs. Be very careful of your footing—even skilled Lanai hunters have fallen to their deaths in this area.

The jeep trail narrows on the ridge to little more than 100 feet across. On one side are the wild gulches, on the other the bucolic green, whorling fingerprints of the pineapple fields. Along the trail you can munch strawberries, common guavas, and as many thimbleberries as you can

The picturesque Munro Trail definitely requires a 4WD.

BOB NILSEN

handle. At the crest of The Hale, let your eyes pan the horizon to see all the main islands of Hawaii (except for Kauai). Rising from the height-caused mirage of a still sea is the hazy specter of Oahu to the north, with Molokai and Maui clearly visible just 10 miles distant. Haleakala, Maui's magical mountain, has a dominant presence viewed from The Hale. Sweep right to see Kahoolawe, bleak and barren, its body shattered by the bombs of the U.S. Navy, a victim of their controversial war games. Eighty miles south of Kahoolawe is the Big Island, its mammoth peaks, Mauna Loa and Mauna Kea, looming like ethereal islands floating in the clouds.

Just past the final lookout is a sign for **Awehi Trail,** which leads left to Naha on the beach. It's extremely rough and you'll definitely need a 4WD in compound-low to get down. Most people continue straight ahead and join up with Hoike Road that flattens out and takes you through the pineapple fields until it joins with Route 44 just south of Lanai City. If you have time for only one outing on Lanai or funds budgeted for only one day of 4WD rental, make sure to treat yourself to the unforgettable Munro Trail.

HEADING SOUTH

Joseph Kaliihananui was the last of the free Hawaiian farmers to work the land of Lanai. His great-grandson, Lloyd Cockett, still lives in Lanai City. Joseph made his home in the arid but fertile Palawai Basin that was later bought by Jim Dole and turned into the heart of the pineapple plantation. Just south of Lanai City on Route 440 (Manele Road), the Palawai Basin is the crater of the extinct single volcano of which Lanai is formed. Joseph farmed sweet potatoes, which he traded for fish. He gathered his water in barrels from the dew that formed on his roof and from a trickling spring. His lands supported a few cattle among its now-extinct heavy stands of cactus. Here, too, Walter Murray Gibson attempted to begin a Mormon colony, which he later aborted, supposedly because of his outrage over the idea of polygamy. Nothing noteworthy remains of this colony, but high on a hillside overlooking Palawai are the Luahiwa Petroglyphs, considered to be some of the best-preserved rock hieroglyphics in Hawaii.

Luahiwa Petroglyphs

The route through the maze of pineapple roads that leads to the petroglyphs is tough to follow, but the best recipe for success is being pointed in the right direction and adding a large dollop of perseverance. Heading south on Manele Road, look to your left for the back side of a triangular yield sign at Hoike Road, the main pineapple road. Hoike Road was once paved but has now disintegrated into gravel. After turning left onto Hoike, head straight toward a large water tank on the hill. You pass two round-bottomed irrigation ditches, easily spotted as they're always green with grass due to the water they carry.

At the second ditch turn left and follow the road, keeping the ditch on your right. Proceed until you come to a silver water pipe about 12 inches in diameter. Follow this pipe as it runs along a hedgerow until you reach the third power pole. At the "No Trespassing" sign, bear left.

Follow this overgrown trail up the hill to the boulders on which appear the petroglyphs. The boulders are brownish-black and covered in lichen. Their natural arrangement resembles an oversized Japanese rock garden. Dotted on the hillside are sisal plants that look like bouquets of giant green swords. As you climb to the rocks be very careful of your footing—the ground is crumbly and the vegetation slippery. The boulders cover a three-acre area; most of the petroglyphs are found on the south faces of the rocks. Some are hieroglyphics of symbolic circles, others are picture stories complete with canoes gliding under unfurled sails. Dogs snarl with their jaws agape, while enigmatic triangular stickmen try to tell their stories from the past. Equestrians gallop, showing that these stone picture-books were done even after the coming of the white man. The Luahiwa Petroglyphs are a very special spot where the ancient Hawaiians still sing their tales across the gulf of time.

Hulopoe And Manele Bays

Proceed south on Route 440 to Lanai's most salubrious spots, the twin bays of Manele and Hulopoe. At the crest of the hill, just past the milepost, you can look down on the white, inviting sands of Hulopoe to the right, and the rockier small boat harbor of Manele on the left. The island straight ahead is Kahoolawe, and on very clear days you might be able to glimpse the peaks of Hawaii's Mauna Loa and Mauna Kea. Manele Bay is a picture-perfect anchorage where a dozen or so small boats and yachts are tied up on any given day. Tour boats from Maui also tie up here, but according to local sailors the tourists don't seem to come on the weekends. Manele and Hulopoe are a Marine Life Conservation District with the rules for fishing and diving prominently displayed on a large bulletin board at the entrance to Manele. Because of this, the area is superb for snorkeling.

Hulopoe Bay offers very gentle waves and soothing, crystal-clear water. The beach is a beautiful expanse of white sand fringed by palms with a mingling of large boulders that really set it off. This is Lanai's official camping area, and six sites are available. All are well spaced, each with a picnic table and firepit. A series of shower stalls made of brown plywood provides solar-heated water and just enough privacy, allowing your head and legs to protrude. After refreshing yourself you can fish from the rock promontories on both sides of the bay. It's difficult to find a more wholesome and gentle spot anywhere in Hawaii.

Kaumalapau Harbor

A side trip to Kaumalapau Harbor is worth it. This manmade facility, which ships more than a million pineapples a day during peak harvest, is the only one of its kind in the world. Besides, you've probably already rented a vehicle and you might as well cover these few paved miles from Lanai City on Route 44 just to have a quick look. En route you pass Lanai's odoriferous garbage dump, which is a real eyesore. Hold your nose and try not to notice. The harbor facility itself is no-nonsense commercial, but the coastline is reasonably spectacular, with a glimpse of the island's dramatic sea cliffs. Also, this area has super-easy access to some decent fishing, right off the pier area. An added bonus for making the trek to this lonely area is that it is one of the best places on Lanai from which to view the sunset, and you usually have it all to yourself.

KAUNOLU: KAMEHAMEHA'S GETAWAY

At the southwestern tip of Lanai is Kaunolu Bay. At one time, this vibrant fishing village surrounded Halulu Heiau, a sacred refuge where the downtrodden were protected by the temple priests who could intercede with the benevolent gods. Kamehameha the Great would escape Lahaina's blistering summers and come to these very fertile fishing waters with his loyal warriors. Some proved their valor to their great chief by diving from Kahikili's Leap, a manmade opening in the rocks 60 feet above the sea. The remains of over 80 house sites and a smattering of petroglyphs dot the area. The last inhabitant was Ohua, elder brother of Joseph Kaliihananui, who lived in a grass hut just east of Kaunolu in Mamaki Bay. Ohua was entrusted by Kamehameha V to hide the *heiau* fish-god, Kuniki;

old accounts by the area's natives say that he died because of mishandling this stone god. The natural power still emanating from Kaunolu is obvious, and you can't help feeling the energy that drew the Hawaiians to this sacred spot.

Getting There

Proceed south on Manele Road from Lanai City through Palawai Basin until it makes a hard bend to the left. Here, a sign points you to Manele Bay. Do not go left to Manele, but proceed straight and stay on the once-paved pineapple road. At a dip by a huge silver water pipe, go straight through the pineapple fields until another obvious dip at two orange pipes (like fire hydrants) on the left and right. Turn left here onto a rather small road—pineapples on your left and tall grass along the irrigation ditch on your right. Follow the road left to a weather-worn sign that actually says "Kaunolu Road." This dirt track starts off innocently enough as it begins its plunge toward the sea. Only two miles long, the local folks consider it the roughest road on the island. It *is* a bone-cruncher, but if you take it super slow, you should have no real problem. Plot your progress against the lighthouse on the coast. This area is excellent for spotting axis deer. The deer are nourished by *haole koa,* a green bush with a brown seed pod that you see growing along the road. This natural feed also supports cattle, but is not good for horses, causing the hair on their tails to fall out.

Kaunolu

The village site lies at the end of a long dry gulch that terminates at a rocky beach, suitable in times past as a canoe anchorage. This entire area is a mecca for archaeologists and anthropologists. The most famous was the eminent Dr. Kenneth Emory of the Bishop Museum; he filed an extensive research report on the area. At its terminus, the road splits left and right. Go right to reach a large *kiawe* tree with a rudimentary picnic table under it. Just in front of you is a large pile of nondescript rocks purported to be the ruined foundation of Kamehameha's house. Unbelievably, this sacred area has been trashed out by disrespectful and ignorant picnickers. Hurricane Iwa also had a hand in changing the face of Kaunolu, as its tremendous force hit this area head on and even drove large boulders from the sea onto the land. As you look around, the ones that have a whitish appearance were washed up on the shore by the fury of Iwa.

Archaeological treasures like this stone bell still lie undisturbed at Kaunolu Village site.

The villagers of Kaunolu lived mostly on the east bank and had to keep an ever-watchful eye on nature because the bone-dry gulch could suddenly be engulfed by flash floods. In the center of the gulch, about 100 yards inland, was ***Paao,*** the area's freshwater well. Paao was *kapu* to menstruating women, and it was believed that if the *kapu* was broken, the well would dry up. It served the village for centuries. It's totally obliterated now; in 1895 a Mr. Hayselden tried to erect a windmill over it, destroying the native caulking and causing the well to turn brackish—an example of Lanai's precious water being tampered with by outsiders, causing disastrous results.

The Sites

Climb down the east bank and cross the rocky beach. The first well-laid wall close to the beach on the west bank is the remains of a canoe shed. Proceed inland and climb the rocky bank to the remains of Halulu Heiau. Just below in the undergrowth is where the well was located. The *heiau* site has a commanding view of the area, best described by the words of Dr. Emory himself: "The point on which it is located is surrounded on three sides by cliffs and on the north rises the magnificent cliff of Palikaholo, terminating in Kahilikalani crag, a thousand feet above the sea. The ocean swell entering Kolokolo Cave causes a rumbling like thunder, as if under the *heiau*. From every point in the village the *heiau* dominates the landscape." As you climb the west bank, notice that the mortarless walls are laid up for over 30 feet. If you have a keen eye you'll notice a perfectly square firepit right in the center of the *heiau*.

This area still has treasures that have never been catalogued. For example, you might chance upon a Hawaiian lamp, as big and perfectly round as a basketball, with an orange-sized hole in the middle where *kukui* nut oil was burned. Old records indicate that Kuniki, the temple idol itself, is still lying here face down no more than a few hundred yards away. If you happen to discover an artifact, do not remove it under any circumstance. Follow the advice of the late Lloyd Cockett, a *kapuna* of Lanai, who said, "I wouldn't take the rock because we Hawaiians don't steal from the land. Special rocks you don't touch."

Kahekili's Leap

Once you've explored the *heiau*, you'll be drawn toward the sea cliff. **Kaneapua Rock,** a giant tower-like chunk, sits perhaps 100 feet offshore. Below in the tidepool are basin-like depressions in the rock-salt evaporation pools, the bottoms still showing some white residue. Follow the cliff face along the natural wall obstructing your view to the south. You'll see a break in the wall about 15 feet wide with a very flat rock platform. From here, **Shark Island,** which closely resembles a sharkfin, is perfectly framed. This opening is **Kahekili's Leap,** named after a Lanai chief, not the famous chief of Maui. Here, Kamehameha's warriors proved their courage by executing death-defying leaps into only 12 feet of water, and clearing a 15-foot protruding rock shelf. Scholars also believe that Kamehameha punished his warriors for petty offenses by sentencing them to make the jump. Kahekili's Leap is a perfect background for a photo. Below, the sea surges in unreal aquamarine colors. Off to the right is Kolokolo Cave above which is another, even more daring, leap at 90 feet. Evidence suggests that Kolokolo is linked to Kaunolu Gulch by a lava tube that has been sealed and lost. On the beach below Kahekili's Leap the vacationing chiefs played *konane,* and many stone boards can still be found from this game of Hawaiian checkers.

Petroglyphs

To find them, walk directly inland from Kaneapua Rock, using it as your point of reference. On a large pile of rocks are stick figures, mostly with a bird-head motif. Some heads even look like a mason's hammer. This entire area has a masculine feeling to it. There aren't the usual swaying palms and gentle sandy beaches. With the stones and rugged sea cliffs, you get the feeling that a warrior king would enjoy this spot. Throughout the area is *pili* grass, used by the Hawaiians to thatch their homes. Children would pick one blade and hold it in their fingers while reciting *"E pili e, e pili e, au hea kuu hale."* The *pili* grass would then spin around in their fingers and point in the direction of home. Pick some *pili* and try it yourself before leaving this wondrous, powerful area.

THE EAST COAST: KEOMUKU AND NAHA

Until the turn of this century, most of Lanai's inhabitants lived in the villages of the now-deserted east coast. Before the coming of Westerners, 2,000 or so Hawaiians lived along these shores, fishing and raising taro. It was as if they wanted to keep Maui in sight so that they didn't feel so isolated. Numerous *heiau* from this period still mark the ancient sites. The first white men also tried to make a go of Lanai along this stretch. The Maunalei Sugar Co. tried to raise sugarcane on the flat plains of Naha but failed and pulled up stakes in 1901—the last time that this entire coastline was populated to any extent. Today, the ancient *heiau* and a decaying church in Keomuku are the last vestiges of habitation, holding out against the ever-encroaching jungle. You can follow a jeep trail along this coast and get a fleeting glimpse of times past.

Getting There

Approach Keomuku and Naha from one of two directions. The most straightforward is from north to south. Follow Route 440 (Keomuku Road) from Lanai City until it turns to dirt and branches right

ahu, *a traveler's wish for happy trails*

(south) at the coast. This road meanders for about 15 miles all the way to Naha. Though the road is partial gravel and packed sand and not that rugged, you definitely need a 4WD. It's paralleled by a much smoother road that runs along the beach, but it can only be used at low tide. Many small roads connect the two, so you can hop back and forth between them every 200-300 yards. Consider two tips: first, if you take the beach road, you can make good time and have a smooth ride, but could sail past most of the sights since you won't know when to hop back on the inland road; second, be careful of the *kiawe* trees—the tough, inch-thick thorns can puncture tires as easily as nails. The other alternative is to take Awehi Trail, a rugged jeep track, about halfway between Lopa and Naha. This trail leads up the mountain to the Munro Trail, but because of its ruggedness it's best to take it down from The Hale instead of up. A good long day of rattling in a jeep would take you along the Munro Trail, down Awehi Trail, then north along the coast back to Route 44. If you came south along the coast from Route 44, it would be better to retrace your steps instead of heading up Awehi. When you think you've suffered enough and have been bounced into submission by your jeep, remember that many of these trails were carved out by Juan Torqueza. He trailblazed alone on his bulldozer, unsupervised, and without benefit of survey. Now well into his 70s, he can be found in Dole Park in Lanai City, except when he's out here fishing.

A new island venture based on Maui, called **Club Lanai,** tel. 871-1144, has recently opened the remote east coast of Lanai to visitors. Basically they transport tourists from Maui aboard their boats to their private facility for a day of fun, games, and feasting. For full information see "Getting Around" under "Out And About" in the main Introduction..

Keomuku Village

There isn't much to see in Keomuku ("Stretch of White") Village other than an abandoned Hawaiian church. Though this was the site of the Mauanalei Sugar Co., almost all the decaying buildings were razed in the early 1970s. A few hundred yards north and south of the town site are examples of some original fishponds. They're tough to see (overgrown with mangrove), but a close observation gives you an idea of how extensive they once were. The **Hawaiian church,** now being refurbished, is definitely worth a stop—it almost pleads to be photographed. From outside, you can see how frail it is, so if you go in, tread lightly—both walls of the church are caving in and the floor is humped in the middle. The altar area, a podium with a little bench, remains. A banner on the fading blue-green walls reads *"Ualanaano Jehova Kalanakila Malmalama,* October 4, 1903." Only the soft wind sounds where once strong voices sang vibrant hymns of praise.

A few hundred yards south of the church is a walking trail. Follow it inland to **Kahea Heiau** and a smattering of petroglyphs. This is the *heiau* disturbed by the sugarcane train; its desecration was believed to have caused the sweet water of Keomuku to turn brackish. The people of Keomuku learned to survive on the brackish water and kept a special jug of fresh water for visitors.

Heading South

Farther south a Japanese cemetery and monument were erected for the deceased workers who built **Halepaloa Landing,** from where the cane was shipped. Today, only rotting timbers and stonework remain, but the pier offers an excellent vantage point for viewing Maui, and it's a good spot to fish. The next landmark is a semi-used getaway called "Whale's Tale." A boat sits in the front yard. This is a great place to find a coconut and have a free roadside refreshment. Also, a very fruitful *kamani* nut tree sits right at the entrance. The nut looks like an oversized bean. Place your knife in the center and drive it down. The *kamani,* which tastes like a roasted almond, is 99% husk and one percent nut.

The road continues past **Lopa,** ending at **Naha.** You pass a few coconut groves on the way. Legend says that one of these was cursed by a *kahuna*—if you climb a tree to get a coconut you will not be able to come down. Luckily, most tourists have already been cursed by "midriff bulge" and can't climb the tree in the first place. When you get to Naha check out the remnants of the paved Hawaiian walking trail before slowly heading back from this decaying historical area.

SHIPWRECK BEACH

Heading over the mountains from Lanai City to Shipwreck Beach offers you a rewarding scenario: an intriguing destination point with fantastic scenery and splendid panoramas on the way. Head north from Lanai City on Route 440 (Keomuku Road). In less that 10 minutes you crest the mountains, and if you're lucky the sky will be clear and you'll be able to see the phenomenon that guided ancient navigators to land: the halo of dark brooding clouds over Maui and Molokai, a sure sign of landfall. Shorten your gaze and look at the terrain in the immediate vicinity. Here are the famous precipitous gulches of Lanai. The wounded earth bleeds red while offering patches of swaying grass and wildflowers. It looks like the canyons of Arizona have been dragged to the rim of the sea. As you wiggle your way down Keomuku Road, look left to see the rusting hull of a WW II Liberty Ship sitting on the shallow reef almost completely out of the water. For most, this derelict is the destination point on Shipwreck Beach.

The Beach

As you continue down the road, little piles of stones, usually three, sit atop a boulder. Although most are from modern times, these are called *ahu,* a traditional Hawaiian offering to ensure good fortune while traveling. If you have the right feeling in your heart and you're moved to erect your own *ahu* it's okay, but under no circumstances disturb the ones already there. Farther down, the lush grasses of the mountain slope disappear, and the scrub bush takes over. The pavement ends and the dirt road forks left (north) to Shipwreck Beach, or straight ahead (south) toward the abandoned town of Naha. If

BOB NILSEN

Aptly named Shipwreck Beach is a great place to search for flotsam.

you turn left you'll be on an adequate sandy road, flanked on both sides by thorny, tire-puncturing *kiawe* trees. In less than a mile is a large open area to your right. If you're into unofficial camping, this isn't a bad spot for a one-night bivouac—the trees here provide privacy and an excellent windbreak against the constant strong ocean breezes. About two miles down the road is Federation Camp, actually a tiny village of unpretentious beach shacks built by Lanai's workers as "getaways" and fishing cabins. Charming in their humbleness and simplicity, they're made mostly from recycled timbers and boards that have washed ashore. Some have been worked on quite diligently and skillfully and are actual little homes, but somehow the rougher ones are more attractive. You can drive past the cabins for a few hundred yards, but to be on the safe side, park just past them and begin your walk.

Petroglyphs

At the very end of the road is a cabin that a local comedian has named the "Lanai Hilton." Just off to your left (*mauka*) are the ruins of a lighthouse. Look for a cement slab where two graffiti artists of bygone days carved their names: John Kupau and Kam Chee, Nov. 28, 1929. Behind the lighthouse ruins an arrow points you to "The Bird Man of Lanai Petroglyphs." Of all the petroglyphs on Lanai these are the easiest to find; trail-marking rocks have been painted white by Lanai's Boy Scouts. Follow them to a large rock bearing the admonition "Do Not Deface." Climb down the path with a keen eye—the rock carvings are small, most only about 10 inches tall. Little childlike stick figures, they have intriguing bird heads whose symbolic meaning has been lost.

Hiking Trail

The trail along the beach goes for eight long hot miles to Polihua Beach. That trip leads through the Garden of the Gods and should be done separately, but at least walk as far as the Liberty Ship, about a mile from the cabins. The area has some of the best beachcombing in Hawaii; no telling what you might find. The most sought-after treasures are glass floats that have bobbed for thousands of miles across the Pacific, strays from Japanese fishnets. You might even see a modern ship washed onto the reef, like the Canadian yacht that went aground in the spring of 1984. Navigational equipment has improved, but Shipwreck Beach can *still* be a nightmare to any captain caught in its turbulent whitecaps and long ragged coral fingers. This area is particularly good for lobsters and shore fishing. And you can swim in shallow sandy-bottom pools to refresh yourself as you hike.

Try to time your return car trip over the mountain for sundown. The tortuous terrain, stark in black and white shadows, is awe-inspiring. The larger rocks are giant sentinels: it's easy to feel the power and attraction they held for the ancient Hawaiians. As you climb the road on the windward side with its barren and beaten terrain, the feelings of mystery and mystique attributed to spiritual Lanai are obvious. You come over the top and suddenly see the valley—manicured, rolling, soft, and verdant with pineapples and the few lights of Lanai City beckoning.

THE GARDEN OF THE GODS AND POLIHUA

The most ruggedly beautiful, barren, and inhospitable section of Lanai is out at the north end. After passing through a confusing maze of pineapple fields, you come to the appropriately named Garden of the Gods. Waiting is a fantasia of otherworldly landscapes—barren red earth, convulsed ancient lava flows, tortured pinnacles of stone, and psychedelic striations of vibrating colors, especially moving at sunrise and sunset. Little-traveled trails lead to Kaena Point, a wasteland dominated by sea cliffs where adulterous Hawaiian wives were sent into exile for a short time in 1837. Close by is Lanai's largest *heiau*, dubbed Kaenaiki, so isolated and forgotten that its real name and function were lost even to Hawaiian natives by the middle of the 19th century. After a blistering, sun-baked, 4WD drubbing, you emerge at the coast on Polihau, a totally secluded, pure-white beach where sea turtles once came to bury their eggs in the natural incubator of its soft warm sands.

Getting There

Lanai doesn't hand over its treasures easily, but they're worth pursuing. To get to the Garden of the Gods you have to tangle with the maze of pineapple roads. Head for the Lodge at Koele, and turn right onto the road that runs next to the tennis courts. After about one minute, the road will turn right. Follow it, keeping the prominent ridge on your right. Proceed until you come to a tunnel of spindly pine trees and a fenced area. In about ten minutes, you'll come to a sign pointing to Kaena Point. Proceed until you cross a cattleguard. In a minute or so, a sign points to Kuamo'o. Don't follow it! Go straight ahead and shortly, a marker points you off to the right on Lapaiki Road. This is a bit out of the way, but if followed you'll get a good view of the garden, and eventually wind up at Shipwreck Beach. It's better, however, to proceed straight ahead to another marker pointing you down Awailua Trail to the right and Polihua straight ahead. Follow Polihua Trail, and soon you begin to see large boulders sitting atop packed red earth, the signal that you're entering the Garden of the Gods. Finally comes another marker for Kaena Road, which leads to magnificent sea cliffs and Kaenaiki Heiau.

Note: These roads are very confusing, and oftentimes the signs, due to heavy weather and vandalism, are missing. Check at Lanai City Service for up-to-the-minute road conditions and instructions. Definitely do not attempt the lower reaches of this road without 4WD.

Hiking

Anyone wishing to hike this area should drive to the end of the pineapple fields. It's at least half the distance and the scenery is quite ordinary. Make sure to bring plenty of water and a windbreaker because the heavy winds blow almost continuously. Sturdy shoes and a sun hat are also needed. There is no official camping at Polihua Beach, but again, anyone doing so overnight probably wouldn't meet with any hassles. Those with super-keen eyes might even pick out one of the scarce pronghorn that live in the fringe of surrounding grasslands.

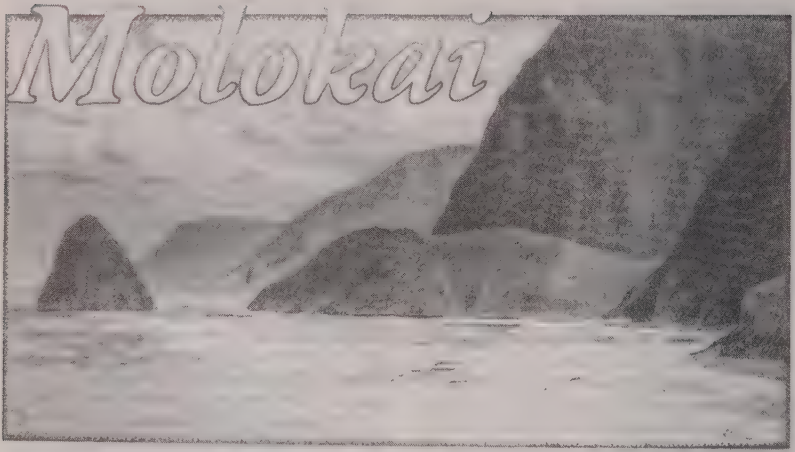
The Garden Of The Gods

There, a shocking assault on your senses, is the bleak, red, burnt earth, devoid of vegetation, heralding the beginning of the garden. The flowers here are made of rock, the shrubs are the twisted crusts of lava, and trees are baked minarets of stone, all subtle shades of orange, purple, and sulfurous yellow. The jeep trail has been sucked down by erosion and the garden surrounds you. Stop many times to climb a likely outcropping and get a sweeping view. The wind rakes these badlands and the silence penetrates to your soul. Although eons have passed, you can feel the cataclysmic violence that created this haunting and delicate beauty.

Polihua Beach

Abruptly the road becomes smooth and flat. Straight ahead, like a mirage too bright for your eyes, an arch is cut into the green jungle, framing white sand and moving blue ocean. As you face the beach, to the right it's flat, expansive, and the sands are white, but the winds are heavy; if you hiked eight miles, you'd reach Shipwreck Beach. More interesting is the view to the left, which has a series of lonely little coves. The sand is brown and coarse and large black lava boulders are marbled with purplish-gray rock embedded in long, faulted seams. Polihua is not just a destination point where you come for a quick look. It takes so much effort coming and going that you should plan on having a picnic and a relaxing afternoon before heading back through the Garden of the Gods and its perfectly scheduled sunset light show.

the Garden of the Gods



BOB RACE

MOLOKAI

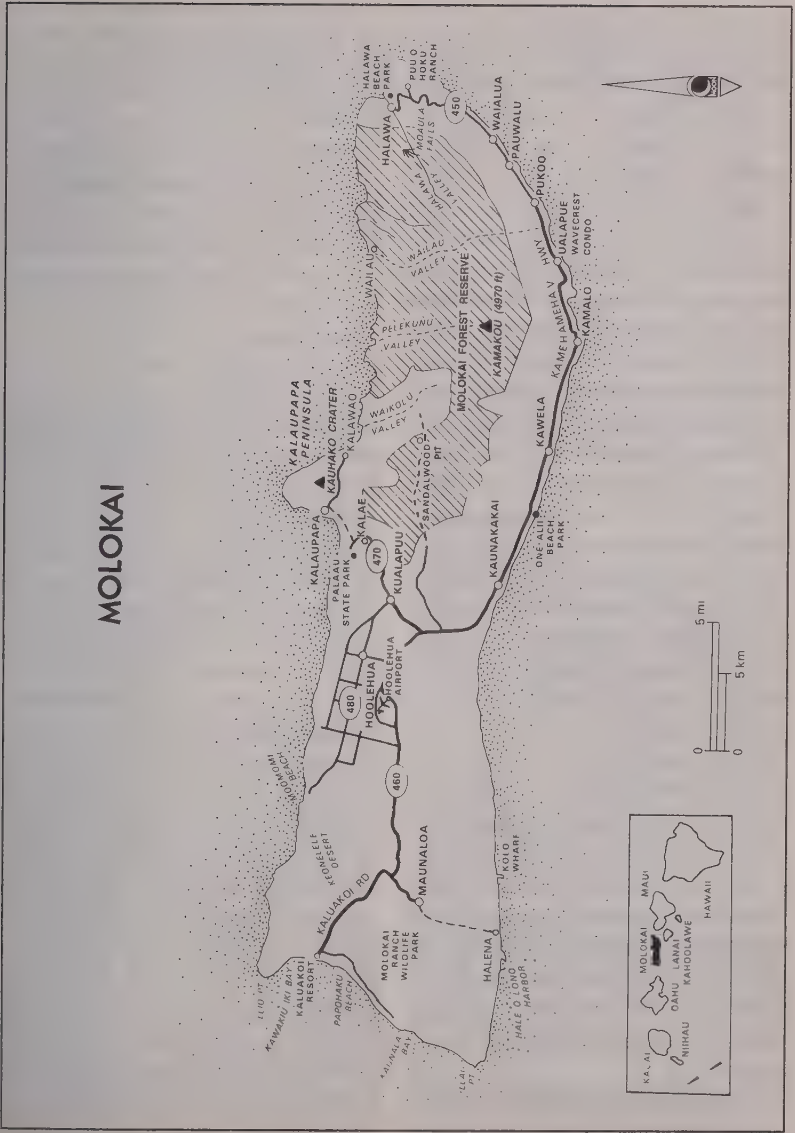
INTRODUCTION

Molokai is a sanctuary, a human time capsule where the pendulum swings inexorably forward, but more slowly than in the rest of Hawaii. It has always been so. In ancient times, Molokai was known as *Pule-oo,* "Powerful Prayer," where its supreme chiefs protected their small underpopulated refuge, not through legions of warriors but through the chants of their *kahuna.* This powerful, ancient mysticism, handed down directly from the goddess Pahulu, was known and respected throughout the archipelago. Its mana was the oldest and strongest in Hawaii, and its practitioners were venerated by nobility and commoners alike—they had the ability to "pray you to death." The entire island was a haven, a refuge for the vanquished and *kapu*-breakers of all the islands. It's still so today, beckoning to determined escapees from the rat race!

The blazing lights of super-modern Honolulu can easily be seen from western Molokai, while Molokai as viewed from Oahu is fleeting and ephemeral, appearing and disappearing on the horizon. The island is home to the largest number of Hawaiians. In effect it is a tribal homeland: over 2,500 of the island's 6,000 inhabitants have more than 50% Hawaiian blood and, except for Niihau, it's the only island where they are the majority. The 1920s Hawaiian Homes Act allowed *kuleana* of 40 acres to anyone with more than 50% Hawaiian ancestry. *Kuleana* owners form the grass-roots organizations that fight for Hawaiian rights and battle the colossal forces of rabid developers who have threatened Molokai for decades.

AN OVERVIEW

Kaunakakai And West
Kaunakakai, the island's main town, is like a Hollywood sound stage where Jesse James or Wyatt Earp would feel right at home. The town is flat, treeless, and three blocks long. Ala Malama, its main shopping street, is lined with false-front stores; pickup trucks are parked in front where


MOLOKAI
KALAUPAPA PENINSULA
KAUHAKO CRATER
KALAWAO
KALAUPAPA
KALAE
PALAAU STATE PARK
470
KUALAPUU
WAIKOLU VALLEY
SANDALWOOD PIT
PELEKUNU VALLEY
WAILAU
WAILAU VALLEY
MOLOKAI FOREST RESERVE
KAMAKOU (4970 ft)
HALAWA
HALAWA VALLEY
MOAULA FALLS
HALAWA BEACH PARK
PUU O HOKU RANCH
450
WAIALUA
PAUWALU
PUKOO
UALAPUE
WAVECREST CONDO
KAMEHAMEHA V HWY
KAMALO
KAWELA
KAUNAKAKAI
ONE ALII BEACH PARK
HOOLEHUA
HOOLEHUA AIRPORT
480
460
MOOMOMI BEACH
KEONELELE DESERT
KALUAKOI RD
MAUNALOA
MOLOKAI RANCH WILDLIFE PARK
HALENA
KOLO WHARF
HALE O LONO HARBOR
LAAU PT
KAUNALA BAY
PAPOHAKU BEACH
KALUAKOI RESORT
KAWAKIU IKI BAY
ILIO PT
0
5 mi
0
5 km
KAUAI
NIIHAU
OAHU
MOLOKAI
LANAI
KAHOOLAWE
MAUI
HAWAII

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horses and buggies ought to be. To the west are the prairie-like plains of Molokai. The northern section of the island contains **Palaau State Park,** where a campsite is always easily found, and **Phallic Rock,** a natural shrine where island women came to pray for fertility. Most of the west end is owned by the mammoth 70,000-acre **Molokai Ranch.** Part of its lands supports 6,000 head of cattle, **Wildlife Safari Park,** and herds of axis deer imported from India in 1867.

The 40-acre *kuleana* are here, as well as abandoned Dole and Del Monte pineapple fields. The once-thriving pineapple company towns of **Maunaloa** and **Kualapuu** are now semi-ghost towns since the pineapple companies pulled up stakes in the last few years. Maunaloa is trying to hold on as an embryonic artists' colony, and the Kualapuu area attracts its scattered Filipino workers mostly on weekends, when they come to unofficially test their best cocks in the pit.

On the western shore is the Kaluakoi Resort and a handful of condos perched above the island's best beaches. Here, 7,000 acres sold by the Molokai Ranch to the Louisiana Land and Exploration Company are slated for development. This area, rich with the finest archaeological sites on the island, is a hotbed of contention between developers and preservationists. The Kaluakoi, however, is often pointed to as a well-planned development, a kind of model compromise between the factions. Its first-rate architecture, in low Polynesian style, blends well with the surroundings and is not a high-rise blight on the horizon.

The East Coastal Road

Highway 450 is a magnificent coastal road running east from Kaunakakai to Halawa Valley. A slow drive along this writhing country thoroughfare rewards you with easily accessible beach parks, glimpses of fishponds, *heiau,* wildlife sanctuaries, and small one-room churches strung along the road like rosary beads. Almost every mile has a historical site, like the **Smith and Bronte Landing Site** where two pioneers of trans-Pacific flight ignominiously alighted in a mangrove swamp, and **Paikalani Taro Patch,** the only one from which Kamehameha V would eat poi.

On Molokai's eastern tip is **Halawa Valley,** a real gem accessible by car. This pristine gorge has a just-right walk to a series of invigorating waterfalls and their pools, and a beach park where the valley meets the sea. The majority of the population of Halawa moved out in 1946 when a 30-foot tsunami washed their homes away and mangled their taro fields, leaving a thick salty residue. Today only a handful of mostly alternative lifestylers live in the valley among the overgrown stone walls that once marked the boundaries of manicured and prosperous family gardens. Just south on the grounds of Puu O Hoku Ranch is **Kalanikaula,** the sacred *kukui* grove of Lanikaula, Molokai's most powerful *kahuna* of the classic period. This grove was planted at his death and became the most sacred spot on Molokai. Today the trees are dying.

The Windward Coast

Kalaupapa leper colony, a lonely peninsula completely separated from the world by a hostile pounding surf and a precipitous 1,500-foot *pali,* is a modern story of human dignity. Kalaupapa was a howling charnel house where the unfortunate victims of leprosy were banished to die. Here humanity reached its lowest ebb of hopelessness, violence, and depravity, until one tiny flicker of light arrived in 1873—Joseph de Veuster, a Belgian priest known throughout Hawaii as Father Damien. In the greatest example of pure aloha yet established on Hawaii, he became his brothers' keeper. Tours of Kalaupapa operated by well-informed former patients are enlightening and educational.

East of Kalaupapa along the windward (northeast) coast is a series of amazingly steep and isolated valleys. The inhabitants moved out at the beginning of this century except for one pioneering family that returned a few years ago to carve out a home. Well beyond the farthest reaches of the last road, this emerald-green primeval world awaits. The *pali* here mark the tallest sea cliffs in the world, and diving headfirst is **Kahiwa** ("Sacred One") **Falls,** the highest in Hawaii at 1,750 feet. You get here only by helicopter excursion, by boat in the calmer summer months, or by foot over dangerous and unkempt mountain trails. For now, Molokai remains a sanctuary, reminiscent of the Hawaii of simpler times. Around it the storm of modernity rages, but still the "Friendly Island" awaits those willing to venture off the beaten track.

KAUNAKAKAI, MOLOKAI AVERAGE MAXIMUM/MINIMUM TEMPERATURE AND RAINFALL

	Jan.	March	May	June	Sept.	Nov.
High temp.	79	79	81	82	82	80
Low temp.	61	63	68	70	68	63
Rainfall	4	3	0	0	0	2

Note: Rainfall in inches; temperature in °F

THE LAND

Molokai is the fifth largest Hawaiian island. Its western tip, at Ilio Point, is a mere 22 miles from Oahu's eastern tip, Makapuu Point. Resembling a jogging shoe, Molokai is about 38 miles from heel to toe and 10 miles from laces to sole, totaling 165,760 acres, with just over 88 miles of coastline. Most of the arable land on the island is owned by the 70,000-acre Molokai Ranch, primarily on the western end, and the 14,000-acre Puu O Hoku Ranch on the eastern end. Molokai was formed by three distinct shield volcanos. Two linked together to form Molokai proper, and a later eruption formed the flat Kalaupapa Peninsula.

Physical Features

Although Molokai is rather small, it has a great deal of geographical diversity. Western Molokai is dry with rolling hills, natural pastures, and a maximum elevation of only 1,381 feet. The eastern sector of the island has heavy rainfall, the tallest sea cliffs in the world, and craggy narrow valleys perpetually covered in a velvet cloak of green mosses. Viewed from the sea it looks like a 2,000-foot vertical wall from surf to clouds, with tortuously deep chasms along the coastline. Mount Kamakou is the highest peak on Molokai, at 4,970 feet. The south-central area is relatively swampy, while the west and especially northwest coasts around Moomomi have rolling sand dunes. Papohaku Beach, just below the Kaluakoi Resort on western Molokai, is one of the most massive white-sand beaches in Hawaii. A controversy was raised when it was discovered that huge amounts of sand were dredged from this area and hauled to Oahu; the Molokai Ranch was pressured and the dredgings ceased. The newly formed and very political Office of Hawaiian Affairs (OHA) became involved, and a court case on behalf of native Hawaiian rights is pending. A hefty section of land in the north-central area is a state forest where new species of trees are planted on an experimental basis. The 240-acre Palaau State Park is in this cool upland forested area.

Manmade Marvels

Two manmade features on Molokai are engineering marvels. One is the series of ancient fishponds strung along the south shore like pearls on a string—best seen from the air as you approach the island by plane. Dozens still exist, but the most amazing is the enormous **Keawanui Pond,** covering 54 acres and surrounded by a three-foot tall, 2,000-foot long wall. The other is the modern **Kualapuu Reservoir** completed in 1969. The world's largest rubber-lined reservoir, it can hold 1.4 billion gallons of water. Part of its engineering dramatics is the Molokai Tunnel, which feeds it with water from the eastern valleys. The tunnel is eight feet tall, eight feet wide, and almost 27,000 feet (five miles) long.

Climate

The average island temperature is 75-85° F (24°C). The yearly average rainfall is 30 inches; the east receives a much greater percentage than the west.

FLORA AND FAUNA

The land animals on Molokai were brought by man. The island is unique in that it offers **Molokai Ranch Wildlife Safari Park** on the grounds of Molokai Ranch in the western sector, with more than 400 animals mostly imported from the savannahs of Africa (see "Molokai's West End"). And who knows? Perhaps in a few thousand years after some specimens have escaped there might be such a thing as a "Molokai giraffe" that will look like any other giraffe except that its markings resemble flowers.

Birdlife

A few of Hawaii's endemic birds can be spotted by a determined observer at various locales around Molokai. They include: the Hawaiian petrel (*ua'u*); Hawaiian coot (*alae ke'oke'o*), prominent in Hawaiian mythology; Hawaiian stilt (*ae'o*), a wading bird with ridiculous stick legs that protects its young by feigning wing injury and luring predators away from the nest; and the Hawaiian owl (*pueo*), a bird that helps in its own demise by being easily approached. Molokai has a substantial number of introduced game birds that attracts hunters throughout the year (see "Hunting" in "Beaches, Outdoors, and Sports" following).

Flora

The *kukui* or candlenut tree is common to all the Hawaiian islands; along with being the official state tree, its tiny white blossom is Molokai's flower. The *kukui,* introduced centuries ago by the early Polynesians, grows on lower mountain slopes and can easily be distinguished by its pale green leaves.

Conservation Controversy

It has long been established and regretted that introduced animals and plants have destroyed Hawaii's delicate natural balance leading to the extinction of many of its rare native species. A number of well-meaning groups and organizations are doing their best to preserve Hawaii habitat, but they don't always agree on the methods employed. Feral pigs, indiscriminate in their relentless hunt for food, are ecological nightmares that virtually bulldoze the rainforest floor into fetid pools and gouged earth where mosquitoes and other introduced species thrive while driving out the natives. Molokai's magnificent Kamakou Preserve, Upper Pelekunu, and Central Molokai Ridges are the last remaining pockets of natural habitat on the island. The Kamakou Preserve, 2,774 pristine acres, is covered, like the others, in *ohia* forest, prime habitat for the almost-extinct *oloma'o* (Molokai thrush), *kakawahie* (creeper), and the hearty but beleaguered *apapane* and *amakihi.* No one disagrees that the wild boar must be managed to protect these areas, but they do not agree on *how* they should be managed. The Nature Conservancy in their dedication to preserving the rainforest backed a policy to snare the wild boar, maintaining that this was the best possible way of eliminating these pests while placing the forest under the least amount of stress. In opposition to the practice of snaring is Pono, a local organization of native Molokai hunters that maintains snaring pigs is inhumane, causing the animals to starve to death or to die slowly from strangulation. *Pono* also abhors the wasting of the meat, and the indiscriminate killing of sows, the future of pigs on Molokai.

Another grass-roots group *Na Ala Hele,* with branches on all islands, is dedicated to opening the ancient and extensive Hawaiian trail and access system. As part of their lobbying to open these trails, many of which now cross private property, they are trying to free landowners from any liability while walking over the trails. So far the progress has been very slow.

HISTORY

The oral chant *"Molokai nui a Hina . . ."* ("Great Molokai, child of Hina") refers to Molokai as the island-child of the goddess Hina and the god Wakea, male progenitor of all the islands; Papa, Wakea's first wife, left him in anger as a result of this unfaithfulness. Hina's cave, just east of Kaluaaha on the southeast coast, can still be visited and has been revered as a sacred spot for countless centuries. Another ancient spot, Halawa Valley, on the eastern tip of Molokai, is considered one of the oldest settlements in Hawaii. As research continues, settlement dates are pushed further back, but for now scholars agree that early wayfarers from the Marquesas Islands settled Halawa in the mid-seventh century.

Molokai, from earliest times, was revered and feared as a center for mysticism and sorcery. **Ili'ili'opae Heiau** was renowned for its powerful priests whose incantations were mingled with the screams of human sacrifice. Commoners avoided Ili'ili'opae, and even powerful *kahuna* could not escape its terrible power. One, Kamalo, lost his sons as sacrifices at the *heiau* for their desecration of the temple drum. Kamalo sought revenge by invoking the help of his personal god, the terrible shark deity, Kauhuhu. After the proper prayers and offerings, Kauhuhu sent a flash flood to wipe out Mapulehu Valley where Ili'ili'opae was located. All perished except for Kamalo and his family, who were protected by a sacred fence around their home.

This tradition of mysticism reached its apex with the famous Lanikaula, "Prophet of Molokai." During the 16th century, Lanikaula lived near Halawa Valley and practiced his arts, handed down by the goddess Pahulu, who even predated Pele. Pahulu was the goddess responsible for the "old ocean highway," which passed between Molokai and Lanai and led to Kahiki, lost homeland of all the Islanders. Lanikaula practiced his sorcery in the utmost secrecy and even buried his excrement on an offshore island so that a rival *kahuna* could not find and burn it, which would surely cause his death. Hawaiian oral history does not say why Kawelo, a sorcerer from Lanai and a friend of Lanikaula, came to spy on Lanikaula and observed him hiding his excrement. Kawelo burned it in the sacred fires, and Lanikaula knew that his end was near. Lanikaula ordered his sons to bury him in a hidden grave so that his enemies could not find his bones and use their mana to control his spirit. To further hide his remains, he had a *kukui* grove planted over his body. **Kalanikaula** ("Sacred Grove of Lanikaula") is still visible today, though most of the trees appear to be dying.

Western Contacts

Captain James Cook first spotted Molokai on November 26, 1778, but because it looked bleak and uninhabited he decided to bypass it. It wasn't until eight years later that Capt. George Dixon sighted the island and decided to land. Very little was recorded in his ship's log about this first encounter, and Molokai slipped from the attention of the Western world until Protestant missionaries arrived at Kaluaaha in 1832 and reported the native population at approximately 6,000.

In 1790 Kamehameha the Great came from the Big Island as a suitor seeking the hand of Keopuolani, a chieftess of Molokai. Within five years he returned again, but this time there was no merrymaking: he came as a conquering emperor on his thrust westward to Oahu. His war canoes landed at Pakuhiwa Battleground, a bay just a few miles east of Kaunakakai; it's said that warriors lined the shores for more than four miles. The grossly outnumbered warriors of Molokai fought desperately, but even the incantations of their *kahuna* were no match for Kamehameha and his warriors. Inflamed with recent victory and infused with the power of their horrible war-god Ku ("of the Maggot-dripping Mouth"), they slaughtered the Molokai warriors and threw their broken bodies into a sea so filled with sharks that their feeding frenzy made the waters appear to boil. Thus subdued, Molokai slipped into obscurity once again as its people turned to a quiet life of farming and fishing.

Molokai Ranch

Molokai remained almost unchanged until the 1850s. The Great Mahele of 1848 provided for private ownership of land, and giant tracts were formed into the Molokai Ranch. About 1850, German immigrant Rudolph Meyer came to Molokai and married a high chieftess named Dorcas Kalama Waha. Together they had 11 children, with whose aid he turned the vast lands of the Molokai Ranch into productive pastureland. A man of indomitable spirit, Meyer held public office on Molokai and became the island's unofficial patriarch. He managed Molokai Ranch for the original owner, Kamehameha V, and remained manager until his death in 1898, by which time the ranch was owned by the Bishop Estate. In 1875, Charles Bishop had bought half of the 70,000 acres of Molokai Ranch and his wife Bernice, a Kamehameha descendant, inherited the remainder. In 1898, the Molokai Ranch was sold to businessmen in Honolulu for $251,000. This consortium formed the American Sugar Co., but after a few plantings the available water on Molokai turned brackish and once again Molokai Ranch was sold. Charles Cooke bought controlling interest from the other businessmen in 1908, and Molokai Ranch remains in the Cooke family to this day.

Changing Times

Very little happened for a decade after Charles Cooke bought the Molokai Ranch from his partners. Molokai did become famous for its honey production, supplying a huge amount to the world up until WW I. During the 1920s, political and economic forces greatly changed Molokai. In 1921, Congress passed the **Hawaiian Homes Act,** which set aside 43,000 acres on the island for people who had at least 50% Hawaiian blood. By this time, however, all agriculturally productive land in Hawaii had already been claimed. The land given to the Hawaiians was very poor and lacked adequate water. Many Hawaiians had long since left the land, and were raised in towns and cities. Now out of touch with the simple life of the taro patch, they found it very difficult to readjust. To prevent the Hawaiians from selling their claims and losing the land forever, the Hawaiian Homes Act provided that the land be leased to them for 99 years. Making a go of these 40-acre parcels (*kuleana*) was so difficult that successful homesteaders were called "Molokai Miracles."

In 1923 Libby Corporation leased land from Molokai Ranch at Kaluakoi and went into pineapple production; Del Monte followed suit in 1927 at Kualapuu. Both built company towns and imported Japanese and Filipino field laborers, swelling Molokai's population and stabilizing the economy. Many of the native Hawaiians subleased their tracts to the pineapple growers, and the Hawaiian Homes Act seemed to backfire. Instead of the homesteaders working their own farms, they were given monthly checks and lured into a life of complacency. Those who grew little more than family plots became, in effect, permanent tenants on their own property. Much more importantly, they lost the psychological advantage of controlling their own future and regaining their pride as envisioned in the Hawaiian Homes Act.

Modern Times

For the next 50 years life was quiet. The pineapples grew, providing security. Another large ranch, **Puu O Hoku** ("Hill of Stars") was formed on the eastern tip of the island. It was originally owned by Paul Fagan, the amazing San Francisco entrepreneur who also developed Hana on Maui. In 1955, Fagan sold Puu O Hoku to George Murphy, a Canadian industrialist, for a meager $300,000, about five percent of its present worth. The ranch, under Murphy, became famous for beautiful white Charolais cattle, a breed originating in France.

In the late 1960s "things" started quietly happening on Molokai. The Molokai Ranch sold about 7,000 acres to the Kaluakoi Corp., which they controlled along with the Louisiana Land and Exploration Company. In 1969 the long-awaited Molokai reservoir was completed at Kualapuu; finally west Molokai had plenty of water. Shortly after Molokai's water problem appeared to be finally under control, Dole Corp. bought out Libby in 1972, lost millions in the next few years, and shut down its pineapple production at Maunaloa in 1975. By 1977 the 7,000 acres sold to the Kaluakoi Corp. was developed, and the Molokai Sheraton (now the Kaluakoi Resort) opened along with low-rise condominiums and home sites selling for a minimum of $150,000. Lo and behold, sleepy old Molokai with the tiny Hawaiian Homes farms was now prime real estate and worth a fortune.

To complicate the picture even further, Del Monte shut down its operations in 1982, throwing more people out of work. In 1986 they did resume planting 250-acre tracts, but now all the pineapple is gone. Recently, a Brazilian company has been experimenting with and exploring the possibilities of marketing new varieties of coffee, and a New Zealand interest in the Molokai Company has brought in sheep and cattle to Molokai. These new avenues of diversification are still in their infant stages but might possibly lead to greater economic stength and stability. Today Molokai is in a period of flux in other ways. There is great tension between developers, who are viewed as "carpetbaggers" interested only in a fast buck, and those who consider themselves the last remnants of a lost race holding on desperately to what little they have left.

ECONOMY

If it weren't for a pitifully bad economy, Molokai would have no economy at all. At one time the workers on the pineapple plantations had good steady incomes and the high hopes of the working class. Now with all the jobs gone, Molokai has been transformed from an island with virtually no unemployment to a hard-luck community where a whopping 80-90% of the people are on welfare. Inexplicably, Molokai also has the highest utility rates in Hawaii. Some say this is due to the fact that the utility company built a modern biomass plant, and didn't have enough biomass to keep it operating—the people were stuck with the fuel tab. The present situation is even more ludicrous when you consider that politically Molokai is part of Maui County. It is lumped together with Kaanapali on Maui's southern coast, one of Hawaii's most posh and wealthy areas, where the vast majority of people are recent arrivals from the Mainland. This amounts to almost no political-economic voice for grass-roots Molokai.

Agriculture

The word that is now bandied about is "diversified" agriculture. What this means is not pinning all hope to one crop like the ill-fated pineapple, but planting a potpourri of crops. Attempts at diversification are evident as you travel around Molokai. Fields of corn, wheat, fruits, and nuts are just west of Kaunakakai; many small farmers are trying truck farming by raising a variety of garden vegetables that they hope to sell to the massive hotel food industry in Honolulu. The problem is not in production, but transportation. Molokai raises excellent crops, but little established transport exists for the perishable vegetables. A barge service, running on a loose twice-weekly schedule, is their only link to the market. No storage facilities on Molokai makes it tough to compete in the hotel food business, which requires the freshest produce. Unfortunately, vegetables don't wait well for late barges.

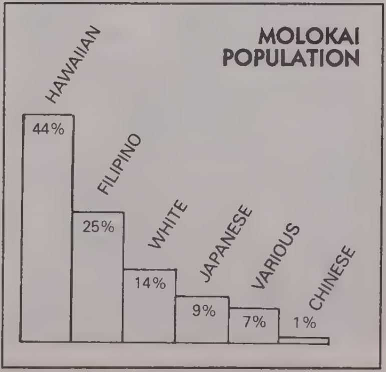
Development

A debate rages between those in favor of tourist development, which they say will save Molokai, and grass-roots organizations championed by OHA (Office of Hawaiian Affairs), which insist unchecked tourism development will despoil Molokai and give no real benefit to the people. A main character in the debate is the Kaluakoi Corp., which wants to build condos and sell lots for $500,000 each. They claim that this, coupled with a few more resorts, will bring in jobs. The people know that they will be relegated to service jobs (maids and waiters), while all the management jobs go to outsiders. Most Islanders feel that only rich people from the Mainland can afford million-dollar condos, and that eventually they will become disenfranchised on their own island. Claims are that outsiders have no feeling for the *aina* (land), and will destroy important cultural sites whenever growth dictates.

A few years back the Kaluakoi Corp. hired an "independent" research team to investigate Kawakiu Iki Bay, known to be an ancient adze quarry. After weeks of study, this Maui-based research team reported that Kawakiu was of "minor importance." Hawaii's academic sector went wild. The Society of Hawaiian Archaeology dispatched its own team under Dr. Patrick Kirch, who stated that Kawakiu was one of the richest archaeological areas in Hawaii. In one day they discoverd six sites missed by the "independent" research team, and stated that a rank amateur could find artifacts by merely scraping away some of the surface. Reasonable voices call for moderation. Both sides agree Molokai must grow, but the growth must be controlled, and the people of Molokai must be represented and included as beneficiaries.

THE PEOPLE

Molokai is obviously experiencing a class struggle. The social problems hinge on the economy—the collapse of pineapple cultivation and the move toward tourism. The average income on Molokai is quite low and the people are not consumer-oriented. Tourism, especially "getaway condos," brings in the affluent. This creates friction; the "have-nots" don't know their situation until the "haves" come in and remind them. Today, most people hunt a little, fish, and have small gardens. Some are small-time *pakalolo* growers who get over the hard spots by making



a few dollars from some back yard plants. There is no organized crime on Molokai. The worst you might run into is a group of local kids drinking on a weekend in one of their favorite spots. It's a territorial thing. If you come into their vicinity they might feel their turf is being invaded, and you could be in for some hassles. All this could add up to a bitter situation except that the true nature of most of the people is to be helpful and friendly. Just be sensitive to smiles and frowns and give people their space.

Ethnic Identity

An underground link exists between Molokai and other Hawaiian communities such as Waianae on Oahu. Molokai is unusual in that it is still Hawaiian in population and influence, with continuing culturally based outlooks that remain unacceptable to Western views. Ethnic Hawaiians are again becoming proud of their culture and heritage, as well as politically aware and sophisticated, and are just now entering the political arena. Few are lawyers, doctors, politicians, or executives; with ethnic identity returning, there is beginning to be a majority backlash against these professions. Among non-Hawaiian residents, it's put down, or unacknowledged as a real occurrence.

Social problems on Molokai relate directly to teenage boredom and hostility in the schools, fueled by a heavy drinking scene. A disproportionate rate of teen pregnancy is a direct byproduct. Teachers unofficially admit that they prefer a student who has smoked *pakalolo* to one who's been drinking. It mellows them out. The traditional educational approach is failing.

Ho'opono'opono is a fascinating family problem-solving technique still very much employed on Molokai. The process is like "peeling the onion" where a mediator, usually a respected *kapuna,* tries to get to the heart of a problem. Similar to group therapy, it's a closed family ordeal, never open to outsiders, and lasts until all emotions are out in the open and all concerned feel "clean."

GETTING THERE

Hawaiian Air, tel. (800) 882-8811, or 567-6510 on Molokai, has regularly scheduled flights throughout the day arriving from all the major islands. Depending on the flight, the planes are either DC-9s or four-engine turbo-prop Dashes There are 10 daily 30-minute flights from Honolulu starting at 6:40 a.m. and going until 5:30 p.m. Six of those flights originate in Kauai. The one morning flight from Kahului originates in Hilo on the Big Island.

Aloha Island Air, tel. 833-3219 Oahu, (800) 652-6541 Neighbor Islands, (800) 323-3345 Mainland, offers flights connecting Molokai with Oahu, Kauai, Maui, Lanai, and the Big Island. There are a dozen daily flights from Honolulu 6:05 a.m.-5:45 p.m. with five of these originating in Princeville, Kauai. The five daily flights from Hana and Kamuela go through Kahului, from where there are an additional three daily flights. There are also two direct flights from Kapalua West Maui to Molokai, and two daily from Lanai with an extra on Monday morning and Friday evening.

Air Molokai, tel. 553-3636 on Molokai, 877-0026 on Maui, and 556-7217 on Lanai, offers flights connecting Molokai, Kahului, Lanai, and Honolulu. There are twice daily flights between Molokai and Kahului, and four interspersed throughout the day between Molokai and Honolulu. For either trip the fare is $83 roundtrip for adults and $53.25 for children. Having recently opened the connection to Lanai, the frequency of flights between Molokai and the Pineapple Island is still being settled. Rates are $78 roundtrip for adults and $54.60 for children.

Molokai Airport

At the Hoolehua Airport you'll find a lounge and lunch counter with not too bad prices, but avoid the hamburgers, which are made from mystery meat. Pick up a loaf of excellent Molokai bread, the best souvenir available, or a lei from the small stand. Tropical, Avis, Dollar, and Budget have rental cars here. If you rent a car make sure to top off in Kaunakakai before returning it. The price is much higher at the car companies' pumps. There is also a state tourist information booth at the terminal where you can pick up brochures, maps, and helpful hints about what to see and do.

By Sea

The only scheduled ferry service to Molokai connects the island to Maui. The ***Maui Princess*** sails daily from Kaunakakai Wharf at 5:45 a.m. and 3:45 p.m. Roundtrip fares are $42 for adults and $21 for children.

GETTING AROUND

Public Transportation

No public bus transportation services Molokai. The following are taxi and limousine services that also provide some limited tours: **Kukui Tours and Limousines,** tel. 553-5133, a 24-hour taxi service, reservations 8 a.m.-5 p.m.; **Molokai Limousine Taxi,** tel. 553-3979, offering 24-hour taxi service and stretch limousines at hourly rates; **Molokai Off-road Tours and Taxi,** tel. 553-3369, offering narrated tours by van or 4WD, open Mon.-Sat., reservations required.

Rental Cars

Molokai offers a limited choice of car rental agencies—make reservations to avoid being disappointed. You should arrive before 6 p.m., when most companies close. Special arrangements can be made to pick up your car at a later time. All rental car companies on Molokai dislike their cars being used on dirt roads (there are plenty), and strongly warn against it. No jeeps are available on Molokai at this time, but it's always in the air that one of the car companies will make them available sometime in the future. All companies are located at the airport.

Dollar Rent A Car, tel. 567-6156, provides professional and friendly service, also offering some of the best rates on the island; **Budget,** tel. 567-6877, is the only other option.

Hitchhiking

The old thumb gives fair to good results on Molokai. Most Islanders say they prefer to pick up hitchers who are making an effort by walking along, instead of lounging by the side of the road. It shows that you don't have a car, but do have some pride. Getting a ride to or from Kaunakakai and the airport is usually easy.

GUIDED TOURS

Only a few limited tours are offered on Molokai. Mostly, it's you and your rental car. **Friendly Isle Tours,** tel. 553-9046, or 553-1233 (no charge to calling party), the only booking agency on Molokai, runs a Grand Isle Tour for $40 (others available) that will take you from the Kaluakoi Resort to Mauna Loa, stop at a macadamia nut farm, and then go on to the Kalaupapa Lookout, Halawa Valley, a string of fish ponds, and finally into Kaunakakai.

One of the most fun-filled cultural experiences that you can have is to spend an afternoon on the **Molokai Wagon Ride,** tel. 558-8380 or 567-6773. Rates are $30 for the ride, or $37 with lunch included at the Hotel Molokai. The experience starts and ends from a hidden beach just past mile-marker 15 on the east end of the island along Route 450. As you drive, look to the right for a sign to Mapulehu Mango Grove; you'll follow the road to a small white house and a picnic area prepared on the beach. The wonderful aspect of this venture is that it is a totally local operation completely devoid of glitz, glamour, and hype. It's run by three local guys: Junior Rawlins the wagonmaster, Kalele Logan, and Larry Helm, master of ceremonies, musician, and all-around merrymaker.

After loading, the wagon leaves the beach and rolls through the **Mapulehu Mango Grove,** one of the largest in the world, with over 2,000

Larry Helm of Molokai Wagon Ride

trees. Planted by the Hawaiian Sugar Co. in the 1930s in an attempt to diversify, trees came from all over the world, including Brazil, India, and Formosa. Unfortunately, most of the U.S. was not educated about eating exotic fruits, so the mangos rotted on the tree unpicked, and the grove became overgrown. The ride proceeds down a tree-shrouded lane with Larry Helm playing guitar, singing, and telling anecdotes along the way. In about 20 minutes you arrive at **Ili'Ili'opae Heiau,** among the largest Hawaiian places of worship in the islands. Again Larry takes over, telling you about the history of the *heiau,* pointing out exotic fruits and plants in the area, and leading you atop the *heiau* for a photo session. You then return to the beach for a demonstration of coconut husking, throw-netting, one of the oldest and most fascinating ways of catching fish, and maybe even a hula lesson. You can also count on the Hawaiian tradition of hospitality. These guys know how to treat you well, but remember that this is a *real* experience, so don't expect anything fancy or pretentious.

For tours to **Kalaupapa** see "Middle Molokai and Kalaupapa."

Helicopter And Airplane Flights

An amazing way to see Molokai is by helicopter. This method is admittedly expensive, but dollar for dollar it is *the* most exciting way of touring and can get you places that no other means can. A handful of companies operate mostly from Maui and include overflights of Molokai. One of the best is **Papillon Helicopters** on Maui, tel. 669-4884. Their 60-min. "West Maui/Molokai" flight costs $185, and the 75-min. "Molokai Odessey," which includes a stop on Kalaupapa, costs $270. Though they'll put a big hole in your budget, most agree they are among the most memorable experiences of their trip.

Air Molokai, tel. 553-3638, the island's own airline, is intimately familiar with Molokai and offers scenic air tours including trips down to Kalaupapa, $40 RT; similar service is also offered by **Aloha Islandair,** tel (800) 652-6541.

Scenic Air Tours, tel. 836-0044, has various flights from Maui and Oahu that fly by Molokai, most in combination with other islands and one that takes you to Kalaupapa. These day-long flights are in the $110 range.

SHOPPING

Coming to Molokai in order to shop is like going to Waikiki and hoping to find a grass shack on a deserted beach. Molokai has only a handful of shops where you can buy locally produced crafts and Hawaiiana. Far and away, most of Molokai's shopping is centered along Ala Malama Street in downtown Kaunakakai. All three blocks of it! Here you'll find the island's only health food store, three very good food markets, a drugstore that sells just about everything, and a clutch of souvenir shops. Away from Kaunakakai the pickin's get mighty slim. Heading west you'll find the **Kualapuu** General Store off Route 470 on the way to Kalaupapa, and a sundries store along with a **Liberty House** at the Kaluakoi Resort on the far west end. The Maunaloa Road (Rt. 460) basically ends in Maunaloa town. Go there! The best and most interesting shop, **The Big Wind Kite Factory,** is in town and is worth a visit in its own right. Also, in Maunaloa you'll find a market and a small homey restaurant. Heading east from Kaunakakai is another shoppers' wasteland with a few, almost dry, oases. The **Hotel Molokai** has one souvenir shop, then comes a convenience store at the **Wavecrest Condominium.** The **Mapulehu Glass House,** near mile-marker 15 offers gift boxes of Molokai's flowers and a free guided tour.

BEACHES, OUTDOORS, AND SPORTS

Since Molokai is a great place to get away from it all, you would expect an outdoor extravaganza. In fact, Molokai is a "good news, bad news" island when it comes to sports, especially in the water. Molokai has few excellent beaches with the two best, Halawa and Papohoku, on opposite ends of the island; **Papohoku Beach** on the west end is treacherous during the winter months. Surfers, windsurfers, and Hobie Cat enthusiasts will be disappointed with Molokai except at a few locales at the right time of year, while bathers, sun worshippers, and families will love the small secluded beaches with gentle waves located around the island.

Molokai has a small population and plenty of undeveloped "outback" land. This *should* add up to great trekking and camping, but the land is mostly privately owned and the tough trails are poorly maintained. However, permission is usually granted to trek across private land, and those bold enough to venture into the outback will virtually have it to themselves. Day-hiking trails and lightly used camping areas with good facilities are no problem. Molokai has tame, family-oriented beach parks along its southern shores, superb hunting and fishing, two excellent golf courses, and fine tennis courts. Couple this with clean air, no industrial pollution, no city noise, and a deliciously casual atmosphere, and you wind up with the epitome of relaxation.

Eastern Beaches

The beaches of Molokai have their own temperament, ranging from moody and rebellious to sweet and docile. Heading east from Kaunakakai along Route 450 takes you past a string of beaches that varies from poor to excellent. Much of this underbelly of Molokai is fringed by a protective coral reef that keeps the water flat, shallow, and at some spots murky. This area was ideal for fishponds but leaves a lot to be desired as far as beaches are concerned. The farther east you go, the better the beaches become. The first one you come to is at **One Ali'i Park,** about four miles east of Kaunakakai. Here you'll find a picnic area, campsites, good fishing, and family-class swimming where the kids can frolic with no danger from the sea. Next you pass **Kakahaia Beach Park** and **Kumimi Beach,** one of a series of lovely sandy crescents where the swimming is fine. Just before you reach Pukoo, a small dirt road on your right goes to a hidden beach perfect for a secluded swim.

Halawa Bay, on Molokai's far east end, is the best all-around beach on the island. It's swimmable year-round, but be extra careful during the winter months. The bay protects the beach for a good distance; beyond its reach the breakers are excellent for surfing. The snorkeling and fishing are good to very good.

West End Beaches

The people of Molokai favor the beaches on the northwest section of the island. **Moomomi Beach** is one of the best and features good swimming, fair surfing, and pleasurable snorkeling along its sandy, rocky bottom. You have to drive over a very rutted dirt road to get there. Although car rental agencies are against it, you can make it, but only in dry weather. From Moomomi you can walk west along the beach and find your own secluded spot.

Very few visitors go south from Maunaloa town, but it is possible and rewarding for those seeking a totally secluded area. As you enter Maunaloa town a dirt track goes off to your right. Follow it through the Molokai Ranch gate (make sure to close it behind you). Follow the rugged but passable track down to the coast, the ghost town of Halena, and **Hale O Lono Harbor,** start of the Aloha Week Outrigger Canoe Race. A tough jeep track also proceeds

No. 20 Beach, Molokai

east to collapsing **Kolo Wharf** and very secluded areas. The swimming is only fair because of murky water but the fantasy-feeling of a deserted island is pervasive.

Papohaku and **Kepuhi** beaches just below the Kaluakoi Resort are excellent, renowned for their vast expanses of sand. Unfortunately, they're treacherous in the winter with giant swells and heavy rips, which make them a favorite for surfers. Anyone not accustomed to strong sea conditions should limit themselves to sunning and wading only to the ankles. During the rest of the year this area is great for swimming, becoming like a lake in the summer months. North of Kepuhi Bay is an ideal beach named **Kawakiu.** Although it's less than a mile up the coast, it's more than 15 miles away by road. You have to branch off Route 460 and follow the seven-mile dirt track north well before it forks towards the Kaluakoi. This area is well established as an archaeological site and access to the beach was a hard-fought controversy between the people of Molokai and the Molokai Ranch. Good swimming, depending upon tide conditions, and free camping on weekends.

Snorkeling and Scuba

Some charter fishing boats arrange scuba and snorkeling excursions, but scuba and snorkeling on Molokai is just offshore and you don't need a boat to get to it. Beginners will feel safe at **One Ali'i Park**, where the sea conditions are mild, though the snorkeling is mediocre. The best underwater area is the string of beaches heading east past mile-marker 18 on Route 450, and especially at mile-marker 20. You'll wind up at Halawa Bay, which is tops. Moomomi Beach on the northwest shore is very good, and Kawakiu Beach out on the west end is good around the rocks, but stay away during winter.

Molokai Fish and Dive in Kaunakakai, tel. 553-5926, is a full-service snorkel shop. They have very good rental rates, can give you directions to the best spots, and arrange excursions.

Bill Kapuni's Snorkle and Dive, tel. 553-9867, is an excellent way to enjoy Molokai's underwater spectacle with Bill Kapuni, a native Hawaiian, who is intimately familiar with both the marinelife that you will encounter and the Hawaiian myths and legends of his heritage. Bill's trips, 7:30 a.m., 10:30 a.m., and 1 p.m., including complimentary snacks, are $45 for snorkeling, and $85 for a one-tank dive. Bill offers professional PADI instruction, and has a compressor to fill tanks for certified divers. If you are on Maui and contemplating a tour with Bill, make arrangements through Fantasy Island Activities, tel. 661-4919.

Ma'a Hawaii, Molokai Action Adventures

Walter Naki knows Molokai—its mountains, seas, shores, trails, flowers, trees, and birds. His one-man company, **Ma'a Hawaii,** P.O. Box 1269, Kaunakakai, Hi 96748, tel. 558-8184, loosely translates as "used to, accustomed to, familiar with Hawaii." As a native Hawaiian raised on the island and versed in its myths and mysteries, his spirit is strengthened and revitalized by the *aina* to which he is so closely attached. Walter has won the Hawaiian decathlon five times—a ten-event competition that includes sprinting, spear throwing, heaving a 28-pound stone, and swimming. He has also proven to be one of Hawaii's most renowned athletes in statewide spearfishing and free diving contests, training himself to stay underwater for over two minutes while descending to depths of 85 feet. Walter's modest but lovingly tended home, which he shares with his two children, is lined with his trophies. Outside a pet deer, Pua ("Flower"), that he has raised since she was a tiny fawn, comes when he calls, loves sweets, and follows his truck like a puppy whenever he leaves. If it has to do with the outdoors Walter does it. Hunting for axis deer, wild boar, or goats costs $150 per day for bow hunters, and $250 per day for rifle hunts (ten hunters per day only). Hiking and "camera safaris" over many of the same hunting trails cost $50 for a half day (up to six people only), while snorkeling, skindiving, spear fishing, and reef fishing is $50 per half-day; kayak trips are available on request. Walter is extremely ecologically minded, employing practical knowledge that he has learned from years of living *with* the land and sea. The wild game that he hunts is used for food, not just trophies, and by taking pig, goats, and deer, he helps to manage the forest, balancing the destruction caused by these introduced animals so that native species can survive.

Walter is a great guide, but he is definitely "fo real," absolutely genuine with no glitz or glamour. He transports his gear, much of which is homemade and which he pulls from a shed in

Opposite page: sunset from Kaanapali Beach (Robert Nilsen)

his back yard, in a used but not abused old truck, and he takes you to sea in a very seaworthy but basic Boston Whaler. Walter will do everything that he can to make your day safe and enjoyable, even stopping at his friend's taro patch to give you a glimpse of preserved island life. Remember, however, that it is up to you to be completely honest about your physical abilities, especially under water, because with Walter's great skills and enthusiasm, it is easy for him to push you to your limit while he is just taking a stroll in the park. If you seek a unique experience where you can touch the spirit of Molokai, travel for a day with Walter Naki. It will make all the difference.

Surfing

The best surfing is out on the east end past mile-marker 20. Pohakuloa Point has excellent breaks, which continue eastward to Halawa Bay. Moomomi Beach has decent breaks; Kawakiu's huge waves are suitable only for experts during the winter months.

Horseback Riding

The Molokai Ranch, tel. 552-2767, offers a variety of horseback rides over their ranch lands.

GOLF AND TENNIS

Molokai's two golf courses are as different as custom-made and rental clubs. The **Kaluakoi Golf Course,** tel. 552-2739, is a picture-perfect beauty that would challenge any top pro. Laid out by master links designer Ted Robinson, it's located out at the Kaluakoi Resort. The 6,618-yard, par-72 course winds through an absolutely beautiful setting including five holes strung right along the beach. There's a complete pro shop, driving range, and practice greens. Golf lessons by the hour are also available. Greens fees for 18 holes are $30 for resort guests and $50 for nonguests. The PGA head pro is Marty Keiter, the director Ben Neeley.

Molokai's other golf course is the homey **Ironwood Hills Golf Club,** tel. 567-6000. This rarely

MOLOKAI GOLF AND TENNIS

COURSE	PAR	YARDS	FEES	CART
Ironwood Hills Golf * Course Del Monte, Molokai, HI 96757 tel. 567-6000 club rental $6 2-people special $40 incl. cart Twilight special $18 for 2 people incl. cart, after 7 p.m.	34	6148	$12 9 hole $15 18 hole	$8 $11
Kaluakoi Golf Course P.O. Box 26, Mounalo, HI 96770 tel. 552-2739	72	6618	$55 guest $75 nonguest	cart incl. cart incl.

*9 hole course

These tennis courts (below) are open to the public; call ahead to check availability.

TENNIS COURTS

LOCATION	NAME OF COURT	NO. OF COURTS	LIGHTED
Kepuhi Beach	Kaluakoi Resort	4	Yes
Kaunakakai	Community Center	2	Yes
Molokai High	Hoolehua	2	Yes
Star Route	Wavecrest	2	No

used but well-maintained mountain course is nine holes, par-34, and 6,148 yards long. Pay the affordable greens fee, $12 for nine holes and $15 if you want to loop the course twice, to a groundskeeper who will come around as you play (two-people special and twilight special offered). The course is located up in the hills in Kalae, just before the Meyer Sugar Mill—look for the sign. The Ironwood Golf Course is turning from a frog to a prince. Recent work has concentrated on improving the grounds. Even today there is no building, pro shop, or snack shop, available—all these will come in time.

Tennis

The best courts are at the **Kaluakoi Resort**: four lighted Lakloyd courts, free for resort guests and $3/hour for nonguests. They offer a free tennis clinic Friday at 4 p.m.; call 552-2555, ext. 548, to reserve. Two courts are available at the **Ke Nani Kai Condos,** near the Kaluakoi, which are free to guests. Two courts at the **Wavecrest Condo** east of Kaunakakai on Route 450 are also free to guests. Public courts are available at Molokai High School and at the Community Center in Kaunakakai, but you may have to reserve a spot with the office in the Mitchell Pauole Center next door.

FISHING

The Penguin Banks of Molokai are some of the most fertile waters in Hawaii. Private boats as well as the commercial fishing fleets out of Oahu come here to try their luck. Trolling produces excellent game fish such as marlin, mahimahi, *ahi,* a favorite with sashimi lovers, and *ono,* with its reputation of being the best-tasting fish in Hawaii. Bottom fishing, usually with live bait, yields *onaga* and *uku,* a gray snapper favored by local people. Molokai's shoreline, especially along the south and west, offers great bait-casting for *ulua* and *ama ama. Ulua* is an excellent eating fish, and with a variance in weight from 15 to 110 pounds, can be a real whopper to catch from shore. Squidding, *limu* gathering, and torch-fishing are all quite popular and productive along the south shore, especially around the old fishpond sites. These remnants of Hawaii's onetime vibrant aquaculture still produce mullet, the *ali'i*'s favorite, an occasional Samoan crab, the less desirable, introduced tilapia, and the better-left-alone barracuda.

Fishing Boats

The ***Shon-a-lei,*** Shon-a-lei Sports and Marine, P.O. Box 1018, Kaunakakai, Molokai, 96748, tel. 553-5242, (800) 998-3474, is operated by Steve Schonley, who's so very well-acquainted with the local waters that he states, "if the fish are biting, I'll find them." Steve operates an air-conditioned, 35-foot Bertrum twin-diesel, which he uses to fish for tuna, marlin, mahimahi, *ono,* or even bottom fishing. All tackle is provided for half, full, or even overnight fishing trips. Whalewatches, custom charters, and diving and snorkling can be arranged as well. You can't go wrong fishing with Steve, and if you're after a trophy fish, this is your best bet!

The ***Alyce C.,*** tel. 558-8377, is a 31-foot, fully equipped diesel-powered fishing boat, owned and operated by Capt. Joe Reich who can take you for full- or half-day charters, and offers whalewatching tours in season.

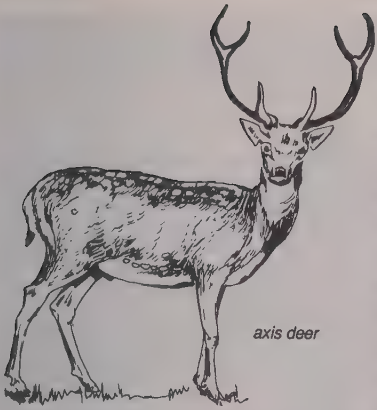
The **Molokai Fish and Dive Co.,** tel. 553-5926, also arranges deep-sea charters as well as excursions and shoreline sailing.

Sailing

Molokai is nearly devoid of charter sailboats. However, for those who like to feel the salty sea breeze in their hair, hear the snap of a full-furled sail, or enjoy the sunset from the deck of a sailing ship, try an excursion with **Molokai Charters,** tel. 553-5852, on their 42-foot sloop. Two-hour sunset sails are $30, a half-day of sailing is $40, and a full-day trip to Lanai runs $75. Four-person minimum.

HUNTING

The best hunting on Molokai is on the private lands of the 44,000-acre **Molokai Ranch,** tel. 552-2767, open to hunting year-round. However, the enormous fees charged by the Ranch have effectively stopped hunting on their lands to all but the very determined or very wealthy. A permit to hunt game animals including black buck, and aoudad, a type of antelope, costs $450 per day for a guided hunt with an additional fee of $200 per person (up to three). Limited black buck hunting in their Trophy Park is also permitted, but it's restricted to certain times



axis deer

LOUISE FOOTE

and locations. Fees are the same, except that the trophy fee here is $1,500! Various bird hunting is also offered November-January, weekends only, at $50 per day.

Public hunting lands on Molokai are open to anyone with a valid state hunting license (see "Sports And Recreation" in the Introduction). Wild goats and pigs can be hunted in various hunting units year-round on weekends and state holidays. Bag limits are two animals per day (moratorium in effect on hunting axis deer). Hunting game birds (ring-necked pheasants, various quails, wild turkeys, partridges, and francolins) is open on public lands from the first Saturday in November to the third Sunday in January. A special dove season opens in January. For full information, license, and fees (as well as State Park and Forest Service camping permits) contact the Division of Forestry and Wildlife, Puu Kapeelua Ave. near the intersection of Farrington Road (Route 480), Hoolehua, Molokai, HI 96729, tel. 567-5019.

Also see "Ma'a Hawaii, Molokai Action Adventures" above.

Game Animals

The earliest arrival still extant in the wild is the *pua'a* (pig). Molokai's pigs live in the upper wetland forests of the northeast, but they can actually thrive anywhere. Hunters say the meat from pigs that have lived in the lower dry forest is superior to those that acquire the muddy taste of ferns from the wetter upland areas. Pigs on Molokai are hunted mostly with the use of dogs who pin them by the ears and snout while the hunter approaches on foot and skewers them with a long knife.

A pair of **goats** left by Captain Cook on the island of Niihau spread to all the islands, and were very well adapted to life on Molokai. Originally from the arid Mediterranean, goats could live well without any surface water, a condition quite prevalent over most of Molokai. They're found primarily in the mountainous area of the northeast.

The last free-roaming arrivals to Molokai were **axis deer** (hunting moratorium). Molokai's deer came from the upper reaches of the Ganges River, sent to Kamehameha V by Dr. William Hillebrand while on a botanical trip to India in 1867. Kamehameha V sent some of the first specimens to Molokai, where they prospered. Today they are found mostly on western Molokai, though some travel the south coast to the east.

Note: Also see "Flora and Fauna" in the main Introduction.

CAMPING AND HIKING

The best camping on Molokai is at **Pala'au State Park** at the end of Route 470, in the cool mountains overlooking Kalaupapa Peninsula. It's also the site of Molokai's famous Phallic Rock. Here you'll find pavilions, grills, picnic tables, and fresh water. What you won't find are crowds; in fact, most likely you'll have the entire area to yourself. The camping here is free, but you need a permit, good for seven days, from the Dept. of Land and Natural Resources in Hoolehua, tel. 567-6618. Camping is permitted free of charge at **Waikolu Lookout** in the Molokai Forest Reserve, but you'll have to follow a tough dirt road (Main Forest Road) for 10 miles to get to it. A free permit must be obtained from the Division of Forestry in Hoolehua, tel. 553-5019.

Seaside camping is allowed at **One Ali'i Park** just east of Kaunakakai, and at **Papohaku Beach Park** west of Kaunakakai. These parks have full facilities but due to their beach location and easy access just off the highway they are often crowded, noisy, and bustling. Also, you are a target here for any rip-off artists. A county permit ($3/day) is required and available from County Parks and Recreation in Kaunakakai, tel. 553-3204.

The Hawaiian Homelands Dept. in Hoolehua, tel. 567-6104, offers camping at **Kioea Park,** one mile west of Kaunakakai. The permit to this historical coconut grove is $5/day. One of the most amazing royal coconut groves in Hawaii, it's a treat to visit, but camping here, though quiet, can be hazardous. Make sure to pitch your tent away from any coconut-laden trees if possible, and vacate if the winds come up.

Private camping on the **Molokai Ranch,** tel. 552-2767, is allowed at Halena, Moomomi Beach, Hale O Lono, and Puulakima. Rates are: $5 key charge, $10 per day camping fee, $30 per day for use of the pavilion at Halena, plus a refundable $50 deposit. Contact the Molokai Ranch office.

You can also camp free at **Moomomi Beach** on the island's northwest shore on a grassy plot where the pavilion used to be. You can't officially camp at Halawa Bay Beach Park, but if you continue along the north side of the bay you'll come to a well-used but unofficial campground fringed by ironwoods and recognizable by old fire pits. This area does attract down-and-outers so don't leave your gear unattended.

Trekking

Molokai should be a hiker's paradise and there are exciting, well-maintained, easily accessible trails, but others cross private land, skirt guarded *pakalolo* patches, are poorly maintained, and tough to follow. This section provides a general overview of the trekking possibilities available on Molokai. Full info is given in the respective "Sights" sections.

One of the most exciting hassle-free trails descends the *pali* to the **Kalaupapa Peninsula.** You follow the well-maintained mule trail down, and except for some "road apples" left by the mules, it's a totally enjoyable experience suitable for an in-shape family. You *must* have a reservation with the guide company to tour the former leper colony (see "Getting There" in "Middle Molokai and Kalaupapa").

Another excellent trail is at Halawa Valley, which follows **Halawa Stream** to cascading Moaula Falls, where you can take a refreshing dip if the famous *moo,* a mythical lizard said to live in the pool, is in the right mood. This trail is strenuous enough to be worthwhile and thrilling enough to be memorable.

Molokai Forest Reserve, which you can reach by driving about 10 miles over the rugged Main Forest Road (passable by 4WD only in the dry season), has fine hiking. At road's end you'll find the Sandalwood Measuring Pit. The hale and hearty who push on will find themselves overlooking Waikolu and Pelekunu, two fabulous and enchanted valleys of the north coast.

The most formidable trail on Molokai is the one that completely crosses the island from south to north and leads into **Wailau Valley.** It starts innocently enough at Ili'ili'opae Heiau about 15 miles east of Kaunakakai, but as you gain elevation it gets increasingly tougher to follow. After you've trekked all day, the trail comes to an abrupt halt over Wailau. From here you have to pick your way down an unmarked, slippery, and treacherous 3,000-foot *pali.* Don't attempt this trail alone. It's best to go with the Sierra Club, which organizes a yearly hike, or with a local person who knows the terrain. Wailau Valley is one of the last untouched valleys of bygone days. Here are bananas, papayas, and guavas left over from the last major inhabitants that left early in this century. The local people who summer here, and the one family who lives here year-round, are generous and friendly, but also very aware and rightfully protective of the last of old Hawaii in which they live. If you hike into Wailau Valley remember that in effect you are a guest. Be courteous and respectful and you'll come away with a unique and meaningful island experience.

MOLOKAI: INFORMATION PLEASE

Destination Molokai, tel. 553-3876, (800) 800-6367 is an excellent organization that can help with every aspect of your trip to Molokai. Barbara Schonely, and her friendly staff dispense up-to-the-minute information on hotels, car rentals, activities, and services. Destination Molokai should be your first contact if you are contemplating a visit to Molokai.

Telephone numbers for service agencies that you might find useful: emergency, 911; ambulance, 553-5911; police, 553-5355; hospital, 553-5331; County Parks and Recreation, 553-5141; Dept. of Land and Natural Resources, 567-6618; Division of Forestry, 553-5019; Fire Department, 553-5401; Hawaiian Homelands, 567-6104; library, 553-5483; Office of Hawaiian Affairs (OHA), 553-3611; pharmacy, 553-5790; post office, 553-5845.

KAUNAKAKAI

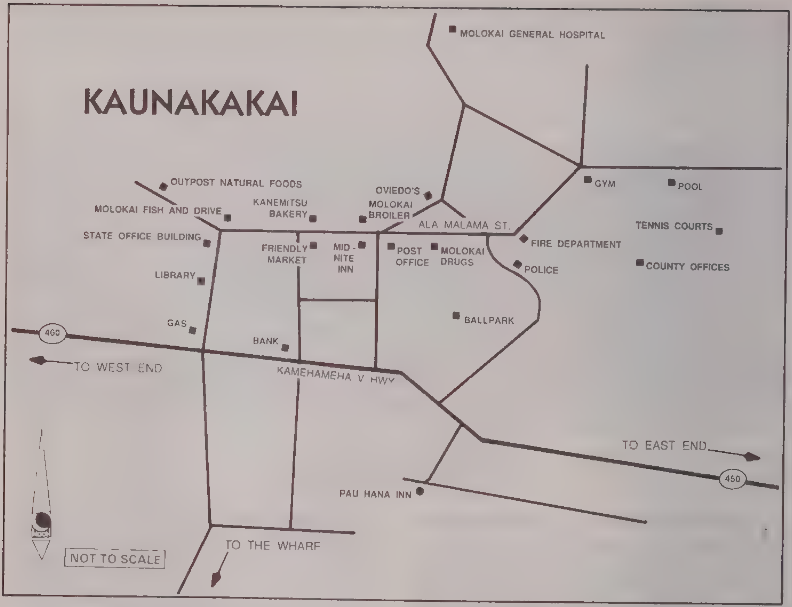
No matter where you're headed on the island you have to pass through Kaunakakai ("Beach Landing"), the tiny port town that is Molokai's hub. An hour spent walking the three blocks of Ala Malama Street, the main drag, gives you a good feeling for what's happening. As you walk along you might hear a mechanical whir and bump in the background—Molokai's generating plant almost in the middle of town! If you need to do any banking, mailing, or shopping for staples, Kaunakakai's the place. Hikers, campers, and even day-trippers should get all they need here since shops, both east and west, are few and far between, and understocked. Evenings are quiet with no bars or night spots in town.

SIGHTS

Head toward the lagoon and you'll see Kaunakakai's wharf stretching out into the shallow harbor for over a half mile. Townsfolk like to drive their cars onto it, but it's much better to walk out. The fishing from the wharf isn't great but it's handy and you never can tell. If you decide to stroll out here, look for the remains of Lot Kamehameha's summer house near the canoe shed on the shore.

Kapuaiwa Coconut Grove

A three-minute drive or a 10-minute walk west brings you to this royal coconut grove planted in the 1860s for Kamehameha V (Lot Kamehameha), or Kapuaiwa to his friends. Kapuaiwa Coconut Grove was originally built because there were seven pools here in which the *ali'i* would bathe, and the grove was planted to provide shade and seclusion. The grove also symbolically provided the king with food for the duration of his life. The grove has diminished from the 1,000 trees originally planted, but more than enough remain to give a sense of grandeur to the spot. Royal coconut palms are some of the tallest of the species, and besides providing nuts, they served as natural beacons pinpointing the spot inhabited by royalty. Now the grove has a parklike atmosphere and mostly you'll have it to yourself. Pay heed to the signs warning of falling coconuts. An aerial bombardment of hefty five pounders will rudely customize the hood of your rental car. Definitely do not walk around under the palms if the wind is up. Just next to the grove is **Kiowea Park,** where camping is permitted for $5/day through the Hawaiian Homelands Department (see "Camping And Hiking" in the Molokai Introduction).


KAUNAKAKAI
MOLOKAI GENERAL HOSPITAL
OUTPOST NATURAL FOODS
MOLOKAI FISH AND DRIVE
KANEMITSU BAKERY
OVIEDO'S
MOLOKAI BROILER
GYM
POOL
TENNIS COURTS
ALA MALAMA ST.
STATE OFFICE BUILDING
FRIENDLY MARKET
MID-NITE INN
POST OFFICE
MOLOKAI DRUGS
FIRE DEPARTMENT
POLICE
COUNTY OFFICES
LIBRARY
BALLPARK
GAS
460
BANK
TO WEST END
KAMEHAMEHA V HWY
TO EAST END
450
PAU HANA INN
TO THE WHARF
NOT TO SCALE

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Church Row

Sin has no chance against this formidable defensive line of churches standing altar-to-altar along the road across from Kapuaiwa Coconut Grove. A grant from Hawaiian Homelands provides that a church can be built on this stretch of land to any congregation that includes a minimum number of Hawaiian-blooded parishioners. The churches are basically one-room affairs that wait quietly until Sunday morning when worshippers come from all over the island. Let there be no doubt: old Satan would find no customers around here as all spiritual loopholes are covered by one denomination or another. Visitors are always welcome, so come join in. Be wary of this stretch of road—all services seem to let out at the same time on Sunday morning, causing a miniscule traffic jam.

Classic Fishponds

Molokai is known for its fishponds, which were a unique and highly advanced form of aquaculture prevalent from at least the early 13th century. Molokai, because of an abundance of shallow, flat waters along its southeastern shore, was able to support a network of these ponds numbering over five dozen during their heyday. Built and tended by the commoners for the royal *ali'i*, they provided succulent fish that could easily be rounded up at any time for a meal or impromptu feast. The ponds were formed in a likely spot by erecting a wall of stone or coral. It was necessary to choose an area that had just the right tides to keep the water circulating, but not so strong as to destroy the encircling walls. Openings were left in the wall for this purpose. **Kalokoeli Pond** is about two miles east of Kaunakakai along Route 450. Easily seen from the road, it's an excellent example of the classic fishpond. You can proceed a few more minutes east until you come to a large coconut grove just a half-mile before One Ali'i Beach Park. Stop here for a sweeping view of **Ali'i Fishpond,** another fine example.

ACCOMMODATIONS

Besides camping, Kaunakakai has only three other places to stay. The only other places to lodge on the entire island are way out on the west end at the exclusive Kaluakoi Resort or the three condos that surround it, and at the Wavecrest Condo east of Kaunakakai along the south coast. Head for Kaunakakai and its limited but adequate accommodations if you want to save money. The choices are all along the *makai* side of Route 450 as you head east from town.

Pau Hana Inn

For years the Pau Hana ("Work's Done") Inn had the reputation for being *the* budget place to stay on Molokai. Now all that's left is the reputation, although it's still not too expensive. The new owners are Molokai Beach, Ltd., affiliated with Aston Hotels and Resorts, and many changes have been made; rooms are refurbished and the whole place is spiffed up. Special touches still remain, though, like leaving the windows of the dining room open so that birds can fly in to peck crumbs off the floor. A fireplace is lit in the morning to take the chill off the place; hanging over it is a noble stag with wide, perfect antlers and tearful eyes. Outside, in the courtyard bar, a magnificent Bengalese banyan provides the perfect setting to sit back and relax. The waitresses are friendly and go out of their way to make you feel welcome and comfortable. The Pau Hana Bar is a favorite with local people. Friday and Saturday nights feature live music and dancing under the banyan tree. Rates are: Long House, a barracks-type building, clean with newly carpeted floors $45; studio with kitchenette $90; poolside unit $75; oceanfront $90; suite $125; extra person $10; no minimum stay. For reservations contact Pau Hana Inn, P.O. Box 546, Kaunakakai, Molokai, HI 96748, tel. 553-5342 or (800) 423-6656.

Molokai Shores

This is a relatively new condo a few minutes east of the Pau Hana with full kitchens, large living rooms, and separate bedrooms. The white walls contrasting with the dark-brown floors are hung with tasteful prints. Plenty of lounge furniture is provided along with a table for outside dining and barbecues. The upper floor of the three-story building offers an open-beam ceiling including a full loft. Some units have an extra bedroom built into the loft. The grounds are very well kept, quiet, and restful. The swimming pool fronts the gentle but unswimmable beach, and nearby is a classic fishpond. The only drawback is the architecture: it's pragmatic and neat, but not beautiful. Rates are $95 one-bedroom deluxe; $125 two-bedroom deluxe, two baths; $10 for each additional person. For information write Hawaiian Islands Resorts, P.O. Box 212, Honolulu, HI 96810, tel. 531-7595 or (800) 367-7042, or write Molokai Shores, P.O. Box 1037, Kaunakakai, Molokai, HI 96748, tel. 553-5945 or (800) 367-7042.

KALAIAKAMANU-HOU
CONGREGATIONAL CHURCH

small Molokai church

Hotel Molokai

The hotel was built in 1966 by an architect (Mr. Roberts) enamored with the South Seas, who wanted to give his hotel a Polynesian village atmosphere. He succeeded. The buildings are two-story, semi-A-frames with sway-backed roofs covered with split wood shingles. Outside staircases lead to the large, airy studios that feature a lanai with swing. No cooking facilities, but a refrigerator in every room is handy. Although the Hotel Molokai is a semi-condo, there are hotel amenities like full maid service, a friendly staff, great dining, weekend entertainment, a well-appointed gift shop, a swimming pool, and a poolside bar. The rates vary from $55 standard, $69 garden, $85 deluxe upper lanais, $115 deluxe family units (sleeps up to six), and $99 oceanfront; add $10 for each additional person. Like the Pau Hana Inn, Motel Molokai is under the new ownership of Molokai Beach, Ltd. For information contact Hotel Molokai, P.O. Box 546, Kaunakakai, HI 96748, tel. 553-5347 or (800) 423-6656.

Also see **Wavecrest Resort Condominium** (under "East To Halawa Valley") for the only other accommodation on this end of the island.

FOOD AND ENTERTAINMENT

Like the hotel scene, Molokai has only a handful of places to eat, but among these are veritable institutions that if missed make your trip to Molokai incomplete. The following are all located on Kaunakakai's main street, or just a minute away. Just ask anyone where they are.

Around Town

The 50-year-old **Mid-Nite Inn,** tel. 553-5302, in "downtown" Kaunakakai, was started as a saimin stand by Mrs. Kikukawa, the present owner's mother. People would come here to slurp noodles while waiting for the midnight inter-island steamer to take them to Honolulu. The steamers are gone but the restaurant remains, sort of. The Mid-Nite Inn burned down but is scheduled to reopen on the same spot if all plans go smoothly. The Mid-Nite was well known for its large, tasty, island-inspired meals, and very friendly service. When it reopens, you can count on that to remain the same!

Gone, too, is the venerable **Hop Inn,** another Kaunakakai institution. Located across from the Mid-Nite Inn, the site is going to house the brand new **Molokai Broiler.** This restaurant will feature do-it-yourself steaks, chops, chicken, and fresh fish.

The **Kanemitsu Bakery** has been in business for almost 70 years, and is still run by the same family. The bakery is renowned for its Molokai breads, boasting cheese and onion among the best of its 19 varieties. Small inter-island airlines even hold up their planes to get their shipment from the bakery. Mrs. Kanemitsu's cookies are scrumptious, and anyone contemplating a picnic or a day hike should load up. The bakery is open 5:30 a.m.-8 p.m., closed Tuesday. There's a lunch counter in the back where you can get eggs, pancakes, and omelettes for breakfast, and local Hawaiian foods for lunch and dinner, open daily except Tuesday 5:30 a.m.-2 p.m., and again 5-8 p.m.

Oviedo's Filipino Restaurant is the last building on the left along Ala Malama, where every item on the menu is about $5. Choose from ethnic selections like pork *adobo,* chicken papaya, tripe stew, sweet and sour ribs, pig's feet, mongo beans, and a good selection of ice cream for dessert. Oviedo's is small, run-down, but clean. The decor is worn linoleum floors and Formica tables, and the cooling is provided by breezes that readily pass through large cracks in the walls.

Don't let the name **Molokai Pizza Cafe** fool you! Although this bright and cheery restaurant makes designer pizza, the emphasis is on *cafe.* Co-owned by George and Pamela Goll and Julie and Shawn Connolly, the partners operate the cafe, located in Kaunakakai wharfside of the junction of routes 450 and 460, and open daily 11 a.m.-10 p.m., depending upon business. Molokai's answer to upscale dining, the cafe is fast-food with a flare. Pizzas come in three sizes and range in price from a Molokai small for $7.80 for up to their giant Big Island with everything including green peppers, onions, sausage, beef, and bacon for $21.95. Sandwiches can be an Italian sub laden with turkey, ham, and roast beef for $6.75, or a plump fresh-baked pocket sandwich for $5.95. Hearty appetites will enjoy meals made by Chef Regan De George, like pasta in marinara sauce for $5.25, barbecued spareribs at $10.49 (great!), or the fresh catch, usually under $11. Order it! Caught in these waters, the fish comes in the back door, is filleted, cooked, and served to you as fresh as it can be. For dessert, you can be repentant and go for a low-fat frozen yogurt, be brazen and order the strawberry shortcake, or let the devil take the hindmost and order the chocolate suicide. The Molokai Pizza Cafe delivers, perfect for anyone staying in a condo.

The **Molokai Drive-In,** open daily 6 a.m.-10 p.m., is about one minute out of town along the Kamehameha Valley Highway in a bluish-gray, flat-roofed building. You order from the window, and then take your meal to eat under an awning, or go inside to find a few tables. Breakfast offers omelettes, eggs, spam, bacon, or ham along with sides of rice, hashbrowns, or toast for under $3.50. Lunch is chili dogs, nachos, subs, fish, shrimp, and chicken burgers, with a special featured every day. The drive-in is actually tasteful, bright, and clean. It's a local place with decent food and very affordable prices. It would make a great stop for a picnic lunch to go, especially if you're heading to Halawa and points east.

Note: Also see the description of **Outpost Natural Foods** following.

Hotel Restaurants/Entertainment

The **Pau Hana Inn** offers a full menu with most dinners under $15. Start with breakfast for under $5.25, or carbo-load with French toast with meat for $4.75, made from famous Molokai bread dipped in a banana egg batter, coffee and tea included. Lunches are $5-6, with offerings like chef salad, mahimahi, and French dip (sounds contagious!). Full dinners under $15 include chicken or shrimp tempura. The Pau Hana Bar has a daily happy hour with *pu pu* 4-6 p.m., when beer is only $1.75, and well drinks $2.25. Here you can relax under the famous banyan tree for an early evening cocktail. On Friday and Saturday evenings there is live music and dancing, but there is an annoying cover charge, even for hotel guests who only want a quiet drink.

At **Hotel Molokai Restaurant,** open daily for breakfast 7-10:30 a.m., lunch 11 a.m.-2 p.m., dinner 6-9 p.m., comes very decent food along with a spectacular setting, especially at sundown. The breakfast menu starts your day with standards like omelettes with the works, hotcakes, Belgian waffles, and the island-inspired locomoco, all for under $5.50. Lunch brings a light and crispy chef's salad for $6, a mahimahi plate, or hamburger steak for $6.95, and plenty of sandwiches for around $6. Dinner starts with appetizers like mushroom saute, oriental dumplings served with green mustard and shoyu for $4.50, and entrees like prime rib for $12.95 or shrimp scampi for $15.95. Connected to the dining room is the friendly **Holoholo Bar,** open daily 11 a.m.-10 p.m., that offers daily drink specials. In the dining room, hostess Moana Dudoit goes out of her way to make you feel welcome, and Island music is provided by the talented Kimo Paleka Thurs.-Sat. during the dinner hours. If Kimo looks familiar, you might have seen him at the airport handling bags for Hawaiian Air. With a pair of strong arms by day and gentle guitar fingerings at night, Kimo typifies the Hawaiian man of today.

Shopping

Molokai Fish and Dive in downtown Kaunakakai, tel. 553-5926, sounds very practical, and it is, but it has a good selection of souvenirs, T-shirts and fashions, books, jewelry, and a good assortment of film along with its fishing equipment. They can give you detailed information about fishing and water sports on Molokai, and they rent some water gear like snorkel sets for $7 and boogie boards for $6.

Molokai Island Creations, open daily 9:30 a.m.-4:30 p.m., adjacent to Molokai Fish and Dive, features authentic Molokai designs on ladies' blouses, tank tops and men's T-shirts. They also have original Molokai glasswear, china, and porcelain, along with Hawaiian cards and notebooks. Fashions also include *pareo*, children's alohawear, shorts, hats, aloha shirts, muumuus, swimwear, a good selection of jewelry, and a rack of cosmetics and perfumes in Island scents.

Imamura's, open daily except Sunday 8:45 a.m.-5:45 p.m., is a very friendly down-home shop that sells everything from flip-flops to fishnets. They also specialize in lei-making needles, and have a great selection of inexpensive luggage. The shelves hold beach mats and hats, T-shirts, pots and pans, and kitchen utensils. The sales staff, all friendly and slow-paced, will tell you where to go and try to look for cheaper items. When you return, they'll smile a welcome.

Lourdes Shoes Clothing and Jewelry is a basic local shop offering a smattering of alohawear, handbags, jogging shoes, baby clothes, towels, and women's clothing. **Molokai Sight and Sound,** tel. 553-3600, open daily 9 a.m.-

8:30 p.m., is a video store that's also stocked with records and tapes, film, and T-shirts. Two exotic birds squawk in the corner as you peruse. The selection of *Jahawaiian* and modern Hawaiian sounds is excellent. There is no theater on Molokai, so if you want a movie only the VCR in your condo will serve. They rent camcorders and even sell a smattering of snorkel gear.

Molokai Surf, open daily except Sunday 9 a.m.-6 p.m., has bathing suits, sandals, T-shirts, shorts, alohawear. Nearby, **Togs and Things,** open daily 9 a.m.-8 p.m., and 10 a.m.-5 p.m. Sunday, is a T-shirt shop with a good collection of Hawaiiana books, jewelry, alohawear, dresses, and handbags. **Dudoit Imports,** just up the street, features wicker baskets, rattan furniture, and hand-crafted items made on Molokai.

The **Molokai Hotel Gift Shop** has a good selection of resortwear, sundries, and gift items.

Grocery Stores

For those into wholesome health food, **Outpost Natural Foods** is at 70 Makaena Place near Kalama's Gas Station. It's the only store of its kind on Molokai, but it's excellent. They're open Sun.-Thurs. 9 a.m.-6 p.m., Friday 9 a.m.-3 p.m., closed Saturday, tel. 553-3377. The fruits and vegetables are locally and organically grown as much as possible. Along with the usual assortment of health foods you'll find bulk grains, granola, nuts, and dried fruits. The jam-packed shelves also hold rennetless cheese, fresh yogurt, nondairy ice cream, vitamins, minerals, supplements, and a good selection of herbs, oils, and spices. If you can't find what you need, ask Dennis, the general manager. Their Oasis Juice Bar, open Sun.-Fri. 10 a.m.-3 p.m., has huge tofu, avocado, chicken, and cheese sandwiches for up to $3.95; burritos, $2.50; salad, $4.95; tempeh burger $4.95; daily lunch specials for $5; and fresh juice and smoothies. Shaded picnic tables are provided out back.

For general shopping along Ala Malama Street, the **Friendly Market,** open Mon.-Fri., 8:30 a.m.-8:30 p.m.; Saturday, 8:30 a.m.-to 6:30 p.m., is by far the best-stocked grocery store on Molokai.

Just down the street **Takes Variety Store** and **Misaki's Groceries and Dry Goods** a few steps farther along, sell just about everything in food and general merchandise that you'll require. Across from the Mid-Nite Inn is the mini-mart **C. Paascua Store** for snack items and drinks.

The **Kaunakakai Market,** along the main drag, open 7 a.m.-10:30 p.m., is fairly well-stocked, with a selection of canned goods and some fresh veggies.

For that special evening, try **Molokai Wines and Spirits**, open Sun.-Thurs., 9 a.m.-10 p.m. and until 10:30 p.m. Friday and Saturday, which has a small but good selection of vintage wines as well as beer, and gourmet treats.

Molokai Drugstore, tel. 553-5790, is open daily 8:45 a.m.-5:45 p.m., closed Sunday. Don't let the name fool you because they sell much more than potions and drugs. You can buy anything from sunglasses to film, watches, toys, baby food, small appliances, and garden supplies. They have the best selection of film on Molokai, with a very good selection of books, especially on Hawaiiana. Film processing, including slides, takes 48 hours.

For **fresh fish** check out the Chevron gas station at the light at the crossroads in Kaunakakai. Local fishermen bring their catch here, where it's sold from ice chests. You'll have to take pot luck on there being any catch that day.

Services And Information

The following phone numbers may be of use in Kaunakakai: Bank of Hawaii, tel. 553-3273; Fire Department, tel. 553-5401; Maui Community College, tel. 553-3605; Molokai Family Health Center, tel. 553-5353; Molokai Drugstore, tel. 553-5790; Molokai General Hospital, tel. 553-5331. The Friendly Market has a community bulletin board outside. It might list cars for sale, Hawaiian genealogies, or fund-raising sushi sales. Have a look! There is a laundromat behind the Outpost Natural Food Store.

EAST TO HALAWA VALLEY

The east end of Molokai, from Kaunakakai to Halawa Valley, was at one time the most densely populated area of the island. At almost every milepost is a historical site or point of interest, many dating from pre-contact times. A string of tiny churches attests to the coming of the missionaries in the mid-1800s, and a crash-landing site was an inauspicious harbinger of the deluge of Mainlanders bound for Hawaii in this century. This entire stretch of Route 450 is almost entirely undeveloped, and the classical sites such as *heiau,* listening stones, and old battlegrounds are difficult to find, although just a stone's throw from the road. The local people like it this way, as most would rather see the south shore of Molokai remain unchanged. A determined traveler might locate the sites, but unless you have local help, it will mean hours tramping around in marshes or on hillsides with no guarantee of satisfaction. Some sites such as **Ili'ili'opae Heiau** are on private land and require permission to visit. It's as if the spirits of the ancient *kahuna* protect this area.

SIGHTS

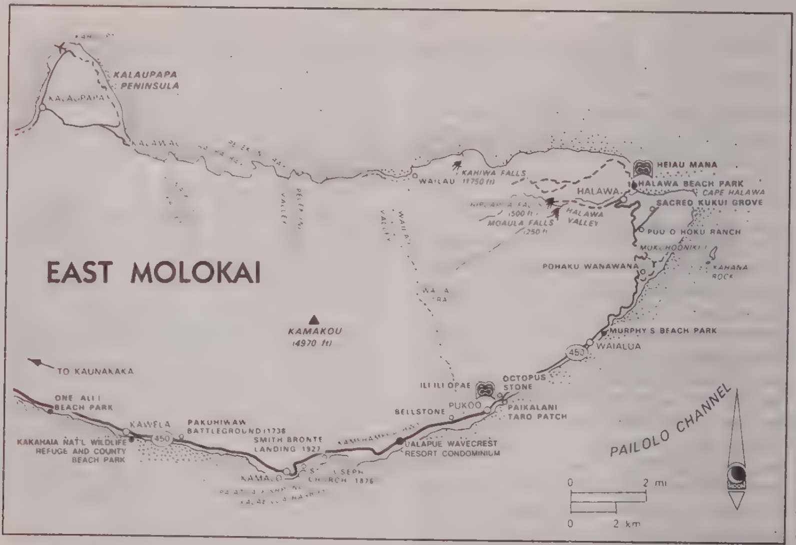
It's a toss-up whether the best part about heading out to the east end is the road itself or the reward of Halawa Valley at the end. Only 30 miles long, it takes 90 minutes to drive. The road slips and slides around corners, bends around huge boulders, and dips down here and there into coves and inlets. The cliff face and protruding stones have been painted white so that you can avoid an accident, especially at night. Sometimes the ocean and road are so close that spray splatters your windshield. Suddenly you'll round a bend to see an idyllic house surrounded by palm trees with a gaily painted boat gently rocking in a protected miniature cove. Behind is a valley of verdant hills with colors so vibrant they shimmer. You negotiate a hairpin curve and there's Lanai and Maui, black on the horizon, contrasted against the waves as they come crashing in foamy white and blue. Down the road chugs a pickup truck full of local people. They wave you a "hang loose" as their sincere smiles light up your already glorious day. Out in one of the innumerable bays are snorkelers, while beyond the reef, surfers glide in exhilarating solitude.

The local people think of the road as "their road." Why not? They use it as a sidewalk, playground, and extension of their back yards. Dogs snooze on it, while the rumps of grazing stock are only inches away from your fender. The speed limit is 35, but go slower and enjoy it more. The mile markers stop at mile 17, then four miles farther you come to the best part. Here, the well-tended two-lane highway with the yellow stripe plays out. The road gets old and bumpy, but the scenery gets much more spectacular. It's about nine miles from where the bumpy part begins until you reach the overlook at Halawa Valley. Come with a full tank of gas, plenty of drinking water, a picnic lunch, and your sense of wonder.

One Ali'i Beach Park

Five minutes past the Hotel Molokai brings you to a stand of perhaps 80 coconut palms. Here is a little-used, unnamed beach park with an excellent view of one of the string of fishponds that are famous in this area. One Ali'i Beach Park, only a few minutes farther along, is open for camping. It's too close to the road, not well shaded, and a bit too overused to be comfortable. The swimming here is only fair for those who like a challenging surf, but excellent for families with little children who want calm waters. Clean restrooms and showers are available and the grounds are generally in good shape. Those not camping here would find it pleasant enough for a day excursion, but it's nothing compared with what's farther east along the road.

About two minutes past One Ali'i, Makanui Road leads up the hillside on the *mauka* side of the road. A two-minute ride up this road exposes the beginnings of a condo development. As you gain height (one of the only roads that allows you to do so) you'll have an excellent view of the coastline with a panorama of the fishponds below and Lanai and Maui out to sea. Beyond this road is another just like it, leading into a future subdivision with much the same overview.


EAST MOLOKAI
KALAUPAPA PENINSULA
KALAUPAPA
KALAWAO
KAMAKOU (4970 ft)
TO KAUNAKAKA
ONE ALII BEACH PARK
KAWELA
KAKAHAIA NAT'L WILDLIFE REFUGE AND COUNTY BEACH PARK
450
PAKUHIWAW BATTLEGROUND 1738
SMITH BRONTE LANDING 1927
KAMALO
ST. JOSEPH CHURCH 1876
UALAPUE
WAVECREST RESORT CONDOMINIUM
BELLSTONE
PUKOO
ILI ILI OPAE
OCTOPUS STONE
PAIKALANI TARO PATCH
WAIALUA
MURPHY S BEACH PARK
POHAKU WANAWANA
MOK. HOONIKI
KAHANA ROCK
PUU O HOKU RANCH
SACRED KUKUI GROVE
CAPE HALAWA
HALAWA BEACH PARK
HEIAU MANA
HALAWA
HALAWA VALLEY
MOAULA FALLS (250 ft)
(500 ft)
KAHIWA FALLS (1750 ft)
WAILAU
PAILOLO CHANNEL
0
2 mi
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Kawela

The Kawela area was a scene of tragedy and triumph in Molokai's history. Here was Pakuhiwa, the battleground where Kamehameha I totally vanquished the warriors of Molokai on his way to conquering Oahu. In nearby Kawela Gulch was Pu'u Kaua, the fortress that Kamehameha overran. The fortress oddly doubled as a *pu'uhonua,* a temple of refuge, where the defeated could find sanctuary. Once the battle had been joined, and the outcome inevitable, the vanquished could find peace and solace in the very area that they had so recently defended.

Today the area offers refuge as **Kakahai'a County Beach Park and National Wildlife Refuge.** The beach park is not used heavily: it, too, is close to the road. The fishpond here is still used though, and it's not uncommon to see people in it gathering *limu.* This is also an excellent area for coconut trees, with many nuts lying on the ground for the taking. The refuge is an area where birdwatchers can still be captivated by the sight of rare endemic birds.

Kamalo To Pukoo

This six-mile stretch is loaded with historical sites. Kamalo is one of Molokai's natural harbors and was used for centuries before most of the island commerce moved to Kaunakakai. **Kamalo Wharf** (turn right down the dirt road at mile-marker 10) still occasionally gets large sailboats from throughout the Islands. It's a great place to meet local fishermen and inquire about crewing on island-cruising boats. A daily boat for Maui may give you a lift for $20.

Saint Joseph Church, next in line, was built in 1876 by Father Damien. It's small, no more than 16 by 30 feet, and very basic. Inside is a small wooden altar adorned with flowers in a canning jar. A picture of Father Damien and one of St. Joseph adorn the walls. Outside is a black metal sculpture of Damien.

One mile or so past St. Joseph's is the **Smith and Bronte Landing Site.** These two aviators safely crash-landed their plane here on July 14, 1927, completing the first trans-Pacific civilian flight in just over 25 hours. All you can see is a mangrove swamp, but it's not hard to imagine the relief of the men as they set foot even on soggy land after crossing the Pacific. They started a trend that would bring over four million people a year to the Islands. The Wavecrest Resort Condominium is nearby at mile-marker 13, and if you're not staying there, it's your next-to-last chance to pick up supplies, water, or food before proceeding east.

Before Pukoo are two noteworthy sites. **Kalua'aha Church** looks like a fortress with its tiny slit windows and three-foot-thick plastered walls and buttresses. It was the first Christian church on Molokai, built in 1844 by the Protestant missionaries, Rev. and Mrs. Hitchcock. Used for worship until the 1940s, it has since fallen into disuse. The roof is caving in, but the parishioners have repair plans.

Then comes **Ili'ili'opae Heiau,** one of Hawaii's most famous human-sacrifice temples, and a university of sorcery, as it were, where *kahuna* from other islands were tutored. (For a unique tour of this area, along with nearby Mapulehu Mango Grove, see the description of the **Molokai Wagon Ride,** under "Guided Tours" in the Molokai introduction.) All of the wooden structures on the 267-foot stone platform have long since disappeared. Legend holds that all of the stone was carried across the island from Wailau Valley and perfectly fitted in one night of amazing work. Legend also holds that the sorcerers of Ili'ili'opae once sacrificed nine sons of a local *kahuna*. Outraged, he appealed to a powerful shark-god for justice. The god sent a flash flood to wipe out the evil sorcerers, washing them into the sea where the shark-god waited to devour them. The trailhead for Wailau Valley begins at Ili'ili'opae, but since the temple is now on private land it is necessary to receive permission to visit it. The easiest way to go about this is to stop at the "activities desk" of any of the island hotels or condos. They have the right telephone numbers and procedures.

BOB NILSEN

St. Joseph Church

Our Lady of Sorrows Church, another built by Father Damien in 1874 and rebuilt by the parishioners in 1966, is next. Inside are beautiful pen-and-ink drawings of the Stations of the Cross imported from Holland. Just past Our Lady of Sorrows are the **bell stones,** but they're almost impossible to locate.

The Mapulehu Glass House, just near mile marker 15 along Rt. 450, tel. 558-8160, open Mon.-Fri. 7 a.m.-12 noon, or by appointment, closed on Sunday, is a historical home that offers free guided tours of their extensive gardens Mon.-Fri., at 10:30 a.m. They package tropical flowers and fruit baskets that can be shipped anywhere in the world.

Before Pukoo, near mile-marker 16 is the **Manee Canoe Club** with its well-tended lawns and tiny inlets. There has recently been a controversy about public access, which has been the norm for generations, to the beach on the bay across from the canoe club, culminating in public protests and walks to the beach. There is, however, public access to the old wharf area directly west of the canoe club, but it's not good for swimming.

Just past Pukoo is the **octopus stone,** a large stone painted white next to the road. It is believed that this is the remainder of a cave inhabited by a mythical octopus, and that the stone still has magical powers.

More East End Beaches

Wailua Beach, almost at mile-marker 19, is one of the best beaches on the island for swimming, snorkeling, and beginner surfing. A freshwater stream entering the ocean is very convenient for rinsing off.

Two minutes past mile-marker 19 is a sand and coral beach where you can walk knee-deep out to the reef. At high tide, it's chest high.

Mile-Marker 20 Beach, with its huge strand of white sand and protected lagoon is the main beach on the east end. Pull off at a handy spot and enjoy the great snorkeling, and only mediocre swimming. Its very safe and perfect for a family outing.

Note: All of these beaches have sharp coral. Wear a pair of reef walkers or good old sneakers. You do not want to go out there barefoot!

On To Halawa Valley

Past Pukoo, the road gets very spectacular. Many blow-your-horn turns pop up as you weedle around the cliff face following the natural roll of the coastline. Coming in rapid succession are incredibly beautiful bays and tiny one-blanket beaches, where solitude and sunbathing are perfect. Be careful of surf conditions! Some of the fruitful valleys behind them are still cultivated in taro, and traditional community life beckons young people from throughout the Islands to come and learn the old ways. Offshore is the crescent of **Moku Ho'oniki Island,** and Kanaha Rock in front. The road swerves inland, climbing the hills to the 14,000 acres of **Puu O Hoku** ("Hill of Stars") **Ranch.** People often mistake one of the ranch buildings along the road for a store. It's a print shop, but the people inside can direct you to an overlook where you can see the famous and sacred *kukui* grove where Lanikaula, one of the most powerful sorcerers of Molokai, is buried. The different-looking cattle grazing these hilly pastures are French Charolais, imported by Puu O Hoku Ranch and now flourishing on these choice pasturelands. The road comes to a hairpin turn where it feels like you'll be airborne. Before you is the magnificent chasm of Halawa Valley with its famous waterfalls sparkling against the green of the valley's jungle walls. Hundreds of feet below, frothy aquamarine breakers roll into the bay.

Halawa Valley And Bay

This choice valley, rich in soil and watered by Halawa Stream, is believed to be the first permanent settlement on Molokai, dating from the early seventh century. Your first glimpse is from the road's overlook from which you get a spectacular panorama across the half-mile valley to Lamaloa Head forming its north wall, and eastward, deep into its four-mile cleft, where lies Moaula Falls. Many people are so overwhelmed when they gaze from the overlook into Halawa that they don't really look around. Turn to your right and walk only 15 yards directly away from Halawa. This view gives a totally different perspective of a deep-V valley and the pounding surf of its rugged beach—so different from the gently arching haven of Halawa Bay. For centuries, Halawa's farmers carved geometric terraces for taro fields until a tidal wave of gigantic proportions inundated the valley in 1946, and left a plant-killing deposit of salt. Most people pulled out and left their homes and gardens to be reclaimed by the jungle.

picturesque coconut grove and fishpond typical of east Molokai

Follow the paved road into the valley until you see a house that was obviously a church at one time. Cross Halawa Stream and follow the road as far as you can. Here you have a choice of bathing in the cool freshwater stream or in the surf of the protected bay. Don't go out past the mouth of the bay because the currents can be treacherous. This area is great for snorkeling and fishing, one of the only good surfing beaches on Molokai.

Halawa Bay is a beach park, but it's not well maintained. There are toilet facilities and a few dilapidated picnic tables, but no official overnight camping, and the water is not potable. You can bivouac for a night on Puu O Hoku Ranch land at the far north end of Halawa Bay under a canopy of ironwood trees, but be aware that this area attracts rip-offs and it's not safe to leave your gear unattended. Living just near the mouth of the bay is an island fisherman named Glenn and his wife Cathy. Glenn is an expert seaman and knowledgeable about the waters on this side of Molokai. He is willing to take people to Wailau Valley for $30 OW. The only problem is he has no phone, so you'll have to catch him at home or leave a note where he can contact you. Things are less efficient at Halawa Bay, and that's the beauty of it.

Parking

If you're going to Moaula Falls, when you come to the end of the road you'll see a parking lot where a gentleman named Dupre Dudoit sells sodas, chips, etc. He'll promise to watch your car and will give you a map of the walk up the valley for only $5! You can park free, just as long as it's not in his lot. If you have no valuables to lose, forget it. For the $5, this stalwart watchman is just as likely to take a nap or go swimming or fishing as he is to actually watch your car. Most times, he's not there anyway, so just park farther along the road in an established public parking lot.

Moaula Falls

One of *the* best walks on Molokai, mosquitoes notwithstanding, is to the famous 250-foot Moaula ("Red Chicken") Falls. Depending on recent rainfall, the trail can be very difficult and poorly maintained. Valley residents claim that a full 50% of the people headed for Moaula never get there. They start out wrong! After parking at the turnout at the bottom of the road, follow the dirt road past the little church and the group of houses for about 10 minutes (one-half mile) until it turns into a footpath. Pass a few houses and head toward Halawa Stream, keeping the stone wall on your left. This is where most people go wrong. *Sometimes* yellow arrows point you to the falls, but they come and go with the heavy rains or at the whim of vandals. A foolproof method is to follow a white PVC waterpipe that leads along the left bank of the stream to the falls.

Halawa Stream can be a trickle or torrent, depending upon recent rains. If the stream's roaring, Moaula will be spectacular. The trail continues under a thick canopy of giant mango trees. The luscious fruits are ripe from early spring to early fall. The trail goes up a rise until it forks at another trail paralleling the stream. Take the left fork and follow the trail on this side of the stream. This entire area harbors the remains of countless taro patches and home sites. Groves of *kemani* trees mark the sites where *ali'i* were buried; their tall trunks at one time were used by Hawaiian fishermen and later by sailors as a landmark. Start listening for the falls and let your ears guide you.

Legend recalls that a female lizard, a *moo,* lives in the gorgeous pool at the bottom of the falls. Sometimes she craves a body and will drag a swimmer down to her watery lair. The only way to determine her mood is to place a ti leaf (abundant in the area) in the pool. If it floats you're safe, but if it sinks the lady lizard wants company—permanently! Minor gods who live in the rocks above Moaula Falls pool want to get into the act too. They'll drop tiny rocks on your head unless you make an offering (a penny under a ti leaf will do).

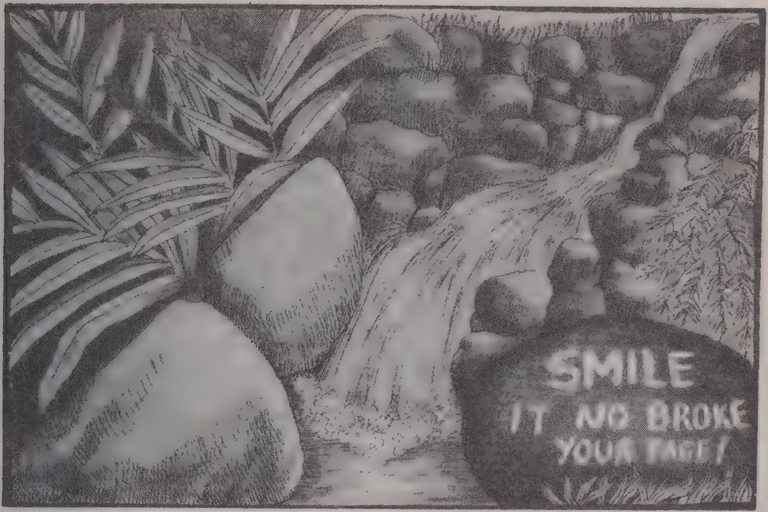
Before crossing a side stream, a branch trail leads to the right up the cliff where it divides again in about 150 yards. If you take the left fork you come to another pool at the bottom of **Upper Moaula Falls,** but you have to scale the almost-vertical cliff face aided only by a wire cable attached to the rock wall. The right fork leads you into heavy brush, but if you persevere for 500 yards or so you come to the cascading brilliance of 500-foot **Hipuapua Falls** and its smaller but totally refreshing swimming hole.

Accommodations

Depending on your point of view the **Wavecrest Resort Condominium** is either a secluded hideaway, or stuck out in the sticks away from all the action. It's east of Kaunakakai on Route 450 just at mile-marker 13. You'll find *no* hustle, bustle, anxiety, nightlife, restaurants, or shopping except for a tiny general store that sells the basics for not too much of a mark-up. The Wavecrest sits on five well-tended acres fronting a lovely-to-look-at lagoon that isn't good for swimming. Enjoy a putting green, shuffleboard court, swimming pool, and two lighted tennis courts free to guests. Even if you feel that you're too far from town, remember nothing is going on there anyway. Another attraction is that local fishermen put in just next to the Wavecrest and sell their fish for unbeatable prices. Guests can barbecue on gas grills provided. Rates: one-bedroom ocean-view $75, car-condo $95, oceanfront $85, car-condo $105, up to two people; two-bedroom ocean-view $95, with car $125, two-bedroom oceanfront $115, $135 with car, up to four people; $5 extra person, three-night minimum. Attractive monthly and low-season discounts. For information write Wavecrest Resort, Star Route, Kaunakakai, HI 96748, tel. 558-8101 or (800) 367-2980.

The **Wavecrest Condo Store** is at the entrance of the Wavecrest. They have a small selection of staples and a good selection of beer and wine. More importantly, local fishermen put in at the Wavecrest beach—it's your best chance to get fresh fish at a very reasonable price.

Kamalo Plantation, H.C. 01, Box 300, Kaunakakai, HI 96748, tel. 558-8236, is a five-acre working lime orchard, where Glenn and Akiko Foster welcome guests. About 11 miles east of Kaunakakai, and across from Father Damien's St. Joseph Church, Kamalo Plantation is surrounded by fully matured manicured grounds and even has a *heiau* on the property. The Fosters can accommodate you in a fully contained private cottage for $75, or as a B&B guest in two private rooms in the main house for $55-65. A breakfast and a tour of the grounds is part of the price.



DIANA LASICH-HARPER

MIDDLE MOLOKAI AND KALAUPAPA

As you head west from Kaunakakai on Route 460 toward Hoolehua Airport you pass fields planted in various crops. These are Molokai's attempt at diversified agriculture since the demise of pineapple a few years ago. Iowa-like corn fields make it obvious that the experiment is working well and has a chance, if the large corporations and the state government get behind it. The cultivated fields give way to hundreds of acres filled with skeletons of dead trees. It's as if some eerie specter stalked the land and devoured their spirits. Farther along and just before a bridge, the **Main Forest Road** intersects, posted for 4WD vehicles but navigable in a standard car during dry weather. This track leads to the Sandalwood Measuring Pit, a depression in the ground that is a permanent reminder of the furious and foolhardy trading of last century. Here too along little-used trails are spectacular views of the lost valleys of Molokai's inaccessible northeast shore.

West on Route 460 another branch road, Route 470, heads due north through Kualapuu, Del Monte's diminished pineapple town, to road's end at Palaau State Park, Molokai's best camping area and home to the famous Phallic Rock. Near the State Park entrance is the lookout for Kalaupapa Peninsula and the beginning of the mule trail, which switchbacks down over 1,600 feet to the humbling and uplifting experience of Kalaupapa.

KUALAPUU

Kualapuu was a vibrant town when pineapples were king and Del Monte was headquartered here, but the vibrancy has flown away. Now, there is Brazilian money and expertise in town trying to grow and market a domestic coffee that would fall somewhere between the aromatic Kona and cheaper South American varieties. Still, it is the only town where you can find basic services on the way to Kalaupapa.

Turn left off Route 470 onto Route 480 (Farrington Ave.) and in a minute you'll come to the **Kualapuu Market,** open daily 8:30 a.m.-6 p.m. except Sunday. Here you'll find a limited selection of foodstuffs, fresh produce and beef, and general merchandise as well as the only gas pump in the area. The post office is located to the rear.

Across the street is the **Kualapuu Cookhouse,** tel. 567-6185, open daily except Sunday 7 a.m.-8 p.m., Saturday until 4 p.m., serving

Kualapuu Cookhouse

country-cooked foods of a local variety like saimin and teriyaki beef or chicken. The Kualapuu Cookhouse, headquarters of "The Slow Food Chain," is very friendly, meticulously clean, reasonably priced, and well . . . slow! The Friday evening special is pizza, which you can enjoy to live entertainment.

Notice also the world's largest rubber-lined reservoir across the highway from town. Holding 1.4 billion gallons, its water comes via a five-mile long, eight-foot round tunnel from the water-filled valleys to the east.

Meyer Sugar Mill Museum

Along Route 470, two miles past Kualapuu in the village of Kalae, you'll discover the old R.W. Meyer Sugar Mill (see "History" in the main Introduction), tel. 567-6436. Open daily 10 a.m.-noon, the entrance fee is $2.50 adults, $1 students. Built in 1878, this restored mill, all in functioning order, shows the stages of creating sugar from cane. Within the next few years, a museum and cultural center are in the plans to be added, and they will focus on preserving and demonstrating Hawaiian arts and handicrafts like quilting, *lau hala* weaving, woodcarving, plus demonstrations of lei-making and hula. The idea is to share and revive the arts of Hawaii, especially those of Molokai, in this interpretive center.

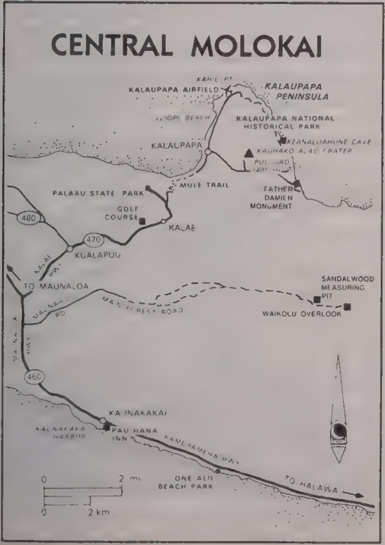
A minute or two past the sugar mill is a surrealistic scene amidst the bucolic highland fields of knee-deep grass. Keep your eyes peeled for a tall cyclone fence topped with nasty looking barbed wire. Inside, is row after row of tiny green A-frames, like the pup tents of a brigade of G.I.'s on bivouac. Restrained by leashes just long enough to prevent mortal combat, are hundreds of plumed, crowing roosters. Molokai's Filipino population has long been known for cockfighting, an illegal activity, but no law prevents the raising of the fighting birds. These glorious cocks, displaying their feathers while clawing the earth, challenge each other with quite a show of devil-may-care bravado. The spectacle is easily seen from the road.

Palaau State Park

A few minutes past Kualapuu are the temporarily closed stables for Molokai Mule Rides, which take you down to Kalaupapa. Even if you're not planning a mule ride, make sure to stop and check out the beauty of the countryside surrounding the mule stables. Follow the road until it ends at the parking lot for Palaau State Park.

In the lot, two signs direct you to the Phallic Rock and to the Kalaupapa Overlook (which is not the beginning of the trail down to the peninsula). Palaau State Park offers the best camping on Molokai although it's quite a distance from the beach (see "Camping And Hiking" in the Molokai Introduction). Follow the signs from the parking lot for about 200 yards to **Phallic Rock** ("Kauleomamahoa"). Nanahoa, the male fertility god inhabiting the anatomical rock, has been performing like a champ and hasn't had a "headache" in centuries! Legend says that Nanahoa lived nearby and one day sat to admire a beautiful young girl who was looking at her reflection in a pool. Kawahuna, Nanahoa's wife, became so jealous when she saw her husband leering that she attacked the young girl by yanking on her hair. Nanahoa became outraged in turn, and struck his wife, who rolled over a nearby cliff and turned to stone. Nanahoa also turned to stone in the shape of an erect penis and there he sits pointing skyward to this day. Barren women have come here to spend the night and pray for fertility. At the base of the rock is a tiny pool the size of a small bowl that collects rainwater. The women would sit here hoping to absorb the child-giving mana of the rock. You can still see offerings and of course graffiti. One says "Zap"—parents thankful for twins maybe.

Return to the parking lot and follow the signs to **Kalaupapa** ("Flat Leaf") **Overlook.** Jutting 1,600 feet below, almost like an afterthought, is the peninsula of Kalaupapa, which was the home of the lost lepers of Hawaii, picked for its remoteness and inaccessibility. The almost-vertical *pali* served as a natural barrier to the outside world. If you look to your right you'll see the mule trail weedling back and forth down the cliff.


CENTRAL MOLOKAI
KALAUPAPA AIRFIELD
KALAUPAPA PENINSULA
BEACH
KALAUPAPA NATIONAL HISTORICAL PARK
KALAUPAPA
KEANALUAHUNE CAVE
KAUHAKO CRATER
MULE TRAIL
FATHER DAMIEN MONUMENT
PALAAU STATE PARK
GOLF COURSE
480
KALAE
470
KUALAPUU
TO MAUNALOA
FOREST ROAD
RD
SANDALWOOD MEASURING PIT
WAIKOLU OVERLOOK
HWY
460
KAUNAKAKAI
KAUNAKAKAI HARBOR
PAU HANA INN
KAMEHAMEHA HWY
ONE ALII BEACH PARK
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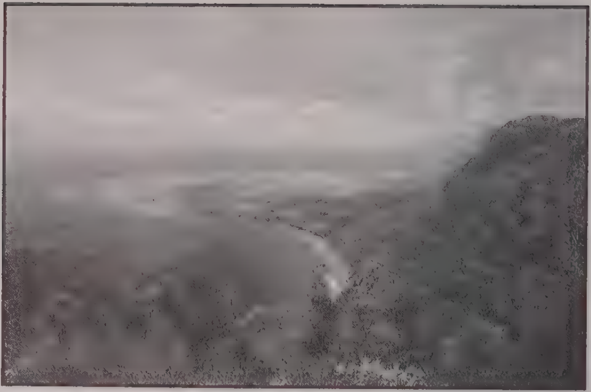
Look to the southeast sector of the peninsula to see the almost perfectly round **Kauhako Crater,** the remnant of the separate volcano that formed Kalaupapa.

THE KALAUPAPA EXPERIENCE

No one knew how the dreaded disease came to the Hawaiian Islands, but they did know that if you were contaminated by it your life would be misery. Leprosy has caused fear in the hearts of man since biblical times, and last century King Kamehameha V and his advisors were no exception. All they knew was that lepers had to be isolated. Kalawao Cove, on the southeast shore of Kalaupapa Peninsula, was regarded as the most isolated spot in the entire kingdom. So it was to Kalawao that the lepers of Hawaii were sent to die. Through crude diagnostic testing, anyone who had a suspicious skin discoloration, ulcer, or even bad sunburn was rounded up and sent to Kalawao. The Islanders soon learned that once sent, there was no return. So the afflicted hid. Bounty hunters roamed the countryside. Babies, toddlers, teenagers, wives, grandfathers—none were immune to the bounty hunters. They hounded, captured, and sometimes killed anyone who had any sort of skin ailment. The captives were ripped from their villages and loaded on a ship. No one would come near the suspected lepers on board and they sat open to the elements in a cage. They were allowed only one small tin box of possessions. As the ship anchored in the always choppy bay at Kalawao, the cage was opened and the victims were tossed overboard. Their contaminated cage was followed by a few sealed barrels of food and clothing that had been collected by merciful Christians. Those too weak or sick or young drowned; the unlucky made it to shore. The crew waited nervously with loaded muskets in case any of the howling, walking nightmares on shore attempted in their delirium to board the ship.

Hell On Earth

Waiting for the newcomers were the forsaken. Abandoned by king, country, family, friends, and apparently the Lord himself, they became animals—beasts of prey. Young girls with hardly a blemish were raped by reeking deformed



BOB NILSEN

Kalaupapa Peninsula juts out like an appendage from the north coast of Molokai.

men in rags. Old men were bludgeoned, their tin boxes ripped from their hands. Children and babies cried and begged for food, turning instinctively to the demented women who had lost all motherly feelings. Finally too weak even to whimper, they died of starvation. Those victims who could made rude dwellings of sticks and stones, while others lived in caves or on the beach open to the elements. Finally, the conscience of the kingdom was stirred in 1866: the old dumping ground of Kalawao was abandoned and the lepers were exiled to the more hospitable Kalaupapa Peninsula, just a few hundred yards to the west.

The Move To Kalaupapa

The people of the sleepy village of Kalaupapa couldn't believe their eyes when they saw the ravaged ones. But these lepers now sent to Kalaupapa were treated more mercifully. Missionary groups and *kokua* ("helpers") provided food and rudimentary clothing. An end was put to the lawlessness and depravity. Still, the lepers were kept separate. For the most part they lived outdoors or in very rude huts. They never could come in direct contact with the *kokua*. If they met a healthy person walking along a path, they had to grovel at the side. Most fell to the ground, hiding their faces and attempting to crawl like beaten dogs under a bush. Many *kokua*, horrified by Kalaupapa, left on the next available boat. With no medical attention, death was still the only release from Kalaupapa.

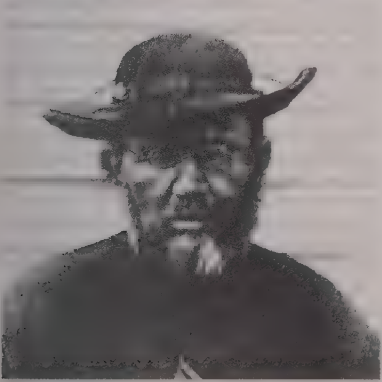
Light In Hell

It was by accident or miracle that **Joseph de Veuster, Father Damien,** a Catholic priest, came from Belgium to Hawaii. His brother, also a priest, was supposed to come but he became ill and Father Damien came in his place. Damien spent a few years in Hawaii, building churches and learning the language and ways of the people, before he came to Kalaupapa in 1873. What he saw touched his heart. He was different from the rest, having come with a sense of mission to help the lepers and bring them hope and dignity. The other missionaries saw Kalaupapa not as a place to live, but to die. Damien saw the lepers as children of God, who had the right to live and be comforted. When they hid under a bush at his approach, he picked them up and stood them on their feet. He carried water all day long to the sick and dying. He bathed their wounds and built them shelters with his own two hands. When clothes or food or materials ran short, he walked topside and begged for more. Other church groups were against him and the government gave him little aid, but he persevered. Damien scraped together some lumber and fashioned a flume pipe to carry water to his people, who were still dying mainly from pneumonia and tuberculosis brought on by neglect. Damien worked long days alone, until he dropped exhausted at night.

Father Damien modified **St. Philomena Church,** a structure that was originally built in Honolulu by Brother Bertrant in 1872, and shipped to Molokai in segments. Father Damien invited his flock inside, but those grossly afflicted could not control their mouths, so spittle would drip to the floor. They were ashamed to soil the church, so Damien cut squares in the floor through which they could spit onto the ground. Slowly a light began to shine in the hearts of the lepers and the authorities began to take notice. Conditions began to improve, but there were those who resented Damien. Robert Louis Stevenson visited the settlement, and after meeting Damien wrote an open letter that ended " . . . he is my father." Damien contracted leprosy, but by the time he died in 1889 at age 49, he knew his people would be cared for. In 1936, Damien's native Belgium asked that his remains be returned. He was exhumed and his remains sent home, but a memorial still stands where he was interred at Kalaupapa.

The Light Grows Brighter

Mother Mary Ann Cope, a Franciscan nun from Syracuse, New York, arrived in 1888 to carry on Damien's work. In addition, many missionary groups sent volunteers to help at the colony. Thereafter the people of Kalaupapa were treated with dignity and given a sense of hope. In 1873, the same year that Damien arrived at Kalaupapa, Norwegian physician Gerhard Hansen isolated the bacteria that causes leprosy, and shortly thereafter the official name of the malady became Hansen's disease. By the turn of this century, adequate medical care and good living conditions were provided to the patients at Kalaupapa. Still, many died, mostly from complications such as TB or pneumonia. Families could not visit members confined to Kalaupapa unless they were near death, and any children born to the patients—who were now starting to marry—were whisked away at birth and adopted, or given to family members on the outside. Even until the 1940s people were still sent to Kalaupapa because of skin ailments that were never really diagnosed as leprosy. Many of these indeed did show signs of the disease, but there is always the haunting thought that they may have contracted it after arrival at the colony. Jimmy, one of the guides for Damien Tours, was one of these. He had some white spots as a child that his Hawaiian grandmother would treat with herbs. As soon as she stopped applying the herbs, the spots would return. A public health nurse at school saw the spots, and Jimmy was sent to Kalaupapa. At the time he was given only 10 years to live.



Father Damien just weeks before his death from Hansen's disease

In the mid-1940s sulfa drugs were found to arrest most cases of Hansen's disease, and the prognosis for a normal life improved. By the 1960s further breakthroughs made Hansen's disease noncontagious, and the patients at Kalaupapa were free to leave and return to their homes. No new patients were admitted, but most, already living in the only home they'd ever known, opted to stay. The community of resident patients is less than 100 today, and the average age is about 60. Kalaupapa will be turned into a national park soon, but the residents are assured a lifetime occupancy.

Getting There

It shouldn't be a matter of *if* you go to Kalaupapa, but *how* you go. You have choices. You can fly, walk, or walk and fly (maybe by mule in the fall of '94, see below). No matter how you go, you *cannot* walk around Kalaupapa unescorted. You *must* take an official tour, and children under 16 are not allowed. If you're going by air (or mule), arrangements are made for you by the companies, but if you're walking you have to call ahead to **Damien Tours,** tel. 567-6171, the only tour company now operating, and they will give you an exact place and time to meet once down on the peninsula. Damien Tours charge $22.00 for a fascinating, four-hour tour conducted by one of the residents. Definitely worth the money; the insight you get from the resident tour guide is priceless and unique. No food or beverages, except water, are available to visitors, so make sure to bring your own.

"I'd rather be riding a mule on Molokai" was until very recently an eye-catching bumper sticker sported by those lucky enough to have made the decent to Kalaupapa aboard sure-footed mules. Unfortunately, the **Molokai Mule Rides** ceased operations after many years due to an insurance snafu. Rumor has it that the Molokai Mule Rides will resume soon. For up-to-the-minute information, contact **Destination Molokai,** tel. 553-3876, (800) 800-6367. The well-trained mules will transport you down the 1,600-foot *pali* expertly negotiating 26 hairpin switchbacks on the trail to the bottom.

If you're walking to Kalaupapa, follow the mule trail, cut by Manuel Farinha in 1886. Go about 200 yards past the stables and look for a road to the right. Follow this track down past pastureland to the trailhead, where there is a small metal building with an odd sign that reads "Advance Technology Center Hawaii USA" just near an an overgrown observation point for the peninsula. The three-mile, 90-minute trail going down the steep north face of the *pali* is well maintained and only mildly strenuous. It will be rutted and muddy in spots so wear hiking boots if possible.

You can fly in and out, or out only, which is a good alternative and relatively cheap. Both **Air Molokai** and **Aloha Island Air** offer RT flight for $40, and OW for $20. Flights are limited so call for schedules. When you fly in you must still arrange for the ground tour through Damien Tours before you will be sold a ticket. Occasionally, **Scenic Air Tours** runs a trip to Kalaupapa in combination with a Maui fly-by for $119. **Papilion Helicopters,** tel. 669-4884, flies over Kalaupapa from Maui but doesn't land; they charge $185 per person. If you decide to fly, notice the breakers at the end of the runway sending spray 90 feet into the air. The pilots time their take-off to miss the spray!

MAIN FOREST ROAD

Head west on Route 460 from Kaunakakai, and just before mile-marker 4, turn right over a bridge (just past the Seventh-day Adventist Church). After a few hundred yards is a red dirt road called Main Forest or Maunahui Road that heads into the mountains. Your car rental agency will tell you that this road is impassable except in a 4WD, and they're right—if it's raining! But, even if it isn't, this road is rough. Follow the rutted road up into the hills and you'll soon be in a deep forest of ohia, pine, eucalyptus, and giant ferns thriving since their planting early this century. The cool, pleasant air mixes with rich earthy smells of the forest. In just under six miles is a main intersection where you turn right. Proceed a few hundred yards and look for a sign pointing out a Boy Scout/Nature Conservancy Camp. Ignore many small roads branching off.

After 10 miles, look for the road sign, "Kamiloloa"; park 100 yards past in a turnout and walk five minutes to the **Sandalwood Measuring Pit** (*Lua Na Moku Iliahi*). It's not very spectacular, and this is a long way to go to see a shallow hole in the ground, but the Sandalwood Pit is a permanent reminder of the days of mindless exploitation in Hawaii when money and possessions were more important than the land or the people. Hawaiian chiefs had the pit dug to measure the amount of sandalwood necessary to fill the hold of a ship. They traded the aromatic wood to Yankee captains for baubles, whiskey, guns, manufactured goods, and tools. The traders carried the wood to China where they made huge profits. The trading was so lucrative that the men of entire villages were forced into the hills to collect it, even to the point where the taro fields were neglected and famine gnawed at the door. It only took a few years to denude the mountains of their copious stands of sandalwood, even more incredible when you consider that all the work was done by hand and all the wood was carried to the waiting ships on the coast using the *makaainana* as beasts of burden.

Travel past the Sandalwood Pit (beware the mud) for about one mile and you'll come to **Waikolu** ("Three Waters") **Overlook.** From here you can peer down into this pristine valley 3,700 feet below. If rains have been recent, hundreds of waterfalls spread their lace as they fall to the green jungle. The water here seeps into the ground, which soaks it up like a huge dripping sponge. A water tunnel, bored into the valley, collects the water and conducts it for more than five miles until it reaches the 1.4-billion gallon Kualapuu Reservoir. Only drive to this area on a clear day, because the rain will not only get you stuck in mud, but also obscure your view with heavy cloud cover.

Hiking trails through this area are poorly marked, poorly maintained, and strenuous—great qualifications for those who crave solitude and adventure. Up-to-the-minute information and maps are available from the Dept. of Land and Natural Resources in Hoolehua, tel. 567-6618. **Hanalilolilo Trail** begins not far from Waikolu Lookout and winds through high mountain forests of ohia until it comes to a breathtaking view of **Pelekunu** ("Foul Smelling, No Sunshine") **Valley.** Don't let the name fool you. Hawaiians lived happily and well in this remote, north shore valley for centuries. Time, aided by wind and rain, has turned the 4,000-foot sea cliffs of Pelekunu into the tallest in the world. Today, Pelekunu is more remote and isolated than ever. No permanent residents, although Islanders come sporadically to camp in the summer, when the waters are calm enough to land.

The Hanalilolilo Trail is in the 2,774-acre **Kamakou Preserve,** established by the Nature Conservancy of Hawaii in 1982. It seeks to preserve this unique forest area, home to five species of endangered Hawaiian birds, two of which are endemic only to Molokai. There are 250 species of Hawaiian plants and ferns, 219 of which grow nowhere else in the world. Even a few clusters of sandalwoods tenaciously try to make a comeback. The land was donated by the Molokai Ranch, but they kept control of the water rights. Two officials of the ranch are on the conservancy board, which causes some people to look suspiciously at their motives. The Kamakou Preserve manager is Ed Misaki. Most trails have been mapped and hunting is encouraged throughout most of the area. If interested in obtaining a map, ask the preserve manager.

MOLOKAI'S WEST END

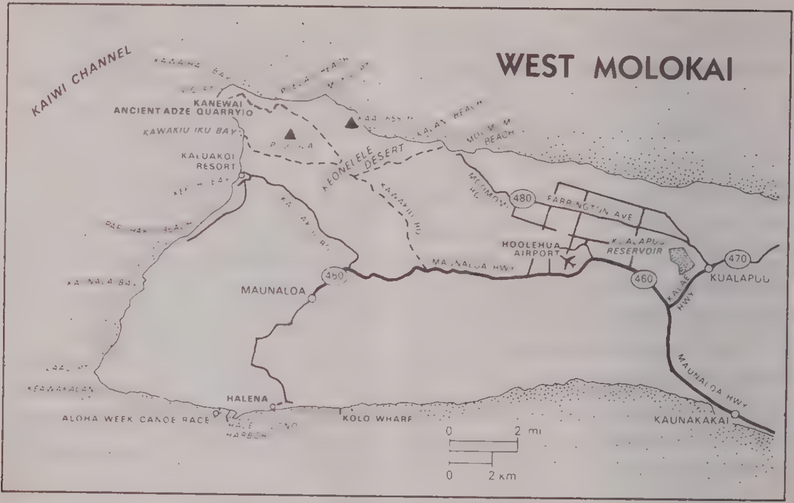
Long before contact with the Europeans, the west end of Molokai was famous throughout the Hawaiian Islands. The culture centered on Maunaloa, the ancient volcanic mountain that formed the land. On its slopes the goddess Laka learned the hula from her sister and spread its joyous undulations to all the other islands. Not far from the birthplace of the hula is Kaluakoi, one of the two most important adze quarries in old Hawaii. Without these stone tools, no canoes, bowls, or everyday items could have been fashioned. Voyagers came from every major island to trade for this perfect stone of Kaluakoi. With all this coming and going, the always-small population of Molokai needed godly protection. Not far away at Kalaipahoa, the "poison wood" sorcery gods of Molokai lived in a grove that supposedly sprouted to maturity in one night. With talismans made from this magical grove, Molokai kept invading warriors at bay for centuries.

Most of the island's arable land is out here. The thrust west began with the founding of the Molokai Ranch, whose 70,000 acres make up 50% of the good farmland on the island. The ranch was owned last century by Kamehameha V, and after his death was sold to private interests who began the successful raising of Santa Gertrudis cattle imported from the famous Texas King Ranch. The ranch still employs *paniolo,* with the life of riding the range and rodeo still strong.

THE NORTHWEST

The northwest section of Molokai, centered at **Hoolehua,** is where the Hawaiian Homes parcels are located. The entire area has a feeling of heartland America, and if you ignore the coastline in the background you could easily imagine yourself in the rolling hills of Missouri. Don't expect a town at Hoolehua. All that's there is a little post office and a government office.

The real destination is **Moomomi** ("Jeweled Reptile") **Beach.** Follow Route 460 until it branches north at Route 480 a mile east of the airport. Follow Route 480 until it turns left onto Farrington Ave. in Hoolehua, and continue for about four miles until it turns into a red dirt road. This road can be extremely rutted, even tipping your car at a very precarious angle. Be advised! Continue for about 10 minutes, bearing right at the main intersection until you come to an area


WEST MOLOKAI
KAIWI CHANNEL
KANEWAI
ANCIENT ADZE QUARRY
KAWAKIU IKU BAY
KALUAKOI RESORT
KEONELELE DESERT
MOOMOMI BEACH
480
FARRINGTON AVE
HOOLEHUA AIRPORT
KUALAPUU RESERVOIR
MAUNALOA HWY
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where a foundation remains of a burned bathhouse. Below you is Moomomi. This area is a favorite with local people who come here to swim, fish, and surf. The swells are good only in winter, but the beach becomes rocky at that time of year. The tides bring the sand in by April and the swimming until November is good.

Moomomi Beach goes back in Hawaiian legend. Besides the mythical lizards that inhabited this area, a great shark-god was born here. The mother was a woman who became impregnated by the gods. Her husband was angry that her child would be from the spirit world, so he directed her to come and sit on a large rock down by the beach. She went into labor and began to cry. A tear, holding a tiny fish, rolled down her cheek and fell into the sea and became the powerful shark-god. The rock upon which his mother sat is the large black one just to the right of the beach.

If you feel adventurous you can head west along the beach. Every 10 minutes or so you come to a tiny beach that you have entirely to yourself. Being so isolated, be extremely careful of surf conditions. About two miles west of Moomomi is **Keonelele,** a miniature desert of sand dunes. The wind whips through this region and carries the sand to the southwest shore. Geologists haunt this area trying to piece together Molokai's geological history. The Hawaiians used Keonelele as a burial site, and strange footprints found in the soft sandstone supposedly foretold the coming of white men. Today, Keonelele is totally deserted; although small, it gives the impression of a vast wasteland. Camping (no permit necessary) is allowed on the grassy area overlooking Moomomi Beach, but since a fire claimed the bathhouse, there are no showers or toilets. Water is available from a tap near the old foundation. You should be personally safe camping here, but if you leave gear unattended it could walk off.

Kawakiu Beach

This secluded and pristine beach on the far northwestern corner of Molokai was an item of controversy between the developers of the Kaluakoi Corp. and the grass-roots activists of Molokai. For years access to the beach was restricted, and the Kaluakoi Corp. planned to develop the area. It was known that the area was very important during pre-contact times, and rich in unexplored archaeological sites. The Kaluakoi Corp. hired a supposed team of "experts" that studied the site for months, and finally claimed that the area had no significant archaeological importance. Their findings were hooted at by local people and by scholars from various institutions who knew better. This controversy resulted in Kawakiu Beach being opened to the public with plans of turning it into a beach park; the archaeological sites will be preserved.

The swimming at Kawakiu is excellent with the sandy bottom tapering off slowly. To get there go to the Paniolo Hale Condo at Kaluakoi Resort (see following) and park at the end of the dirt road that heads toward the sea, past the last paved parking lot of the condo. Walk across the golf course fairway of the 10th or 11th hole to the beach. Follow it north for three-quarters of a mile, dodging the tide until you come to Kawakiu. You can also drive there by following the dirt road past the condos until it branches inland. It eventually swings back and takes you to Kawakiu. The road is rough, and the hike mildly strenuous, but Kawakiu is definitely worth it.

MAUNALOA

Most people heading east-west between Kaunakakai and the Kaluakoi Resort never make it into Maunaloa town. That's because Route 460 splits just east of Maunaloa, and Kaluakoi Road heads north toward the Kaluakoi Resort and away from the town. With the pineapple gone and few visitors coming, the town is barely hanging on. Maunaloa is a wonderful example of a plantation town. As you pull in, there's a little patch of humble but well-kept workers' houses carved into a field. In front you're likely to see a tethered horse, a boat, or glass fishing floats hanging from the lanai. Overhead you may see a kite flying—that's your beacon that you've arrived in Maunaloa. The townsfolk are friendly and if you're looking for conversation or a taste of Hawaiian history, the old-timers hanging around under the shaded lean-to near the post office are just the ticket.

A good reason to make the trek to Maunaloa is to visit the **Big Wind Kite Factory,** tel. 552-2364, open daily 8:30 a.m.-5:00 p.m., Sunday 10 a.m.-2 p.m., owned and operated by Jonathan Sosher and his wife Daphane. The handcrafted kites and windsocks from this down-home cottage industry are the same ones that sell at Honolulu's slick Ala Moana Mall, the Royal Hawaiian Shopping Arcade, and at the Cannery Shopping Center on Maui. All are made on the premises by Jonathan, Daphane, and a few workers, who come up with designs like panda bears, rainbow stegosauruses, and hula girls in *ti*-leaf skirts—ask for a free factory tour. Jonathan will give you a lesson in the park next door on any of the kites, including the two-string-controllable ones. Prices range $10-200 for a rip-stop nylon kite; they make beautiful, easily transportable gifts that'll last for years.

Jonathan displays a hand-crafted kite.

The shop itself is ablaze with beautiful colors, as if you've walked into the heart of a flower. This is a happy store. Part of it, **The Plantation Gallery,** sells a variety of crafts by local artists—Hawaiian quilt pillow cases, Pacific isle shell jewelry, scrimshaw (on deerhorn), black coral necklaces, earrings, bracelets, boxes, and other wood objects. Island cypress, Japanese *sugi* from a local tree, and *milo* have been carved by a local artist named Robin. **Bali Hale,** part of the boutique, has batiks, Balinese masks, woodcarvings, and sarongs; especially nice are carved mirror frames of storks, birds, and flowers. And if you just can't live without a blow gun from Irian Jaya, this is the place. After you've run through a million tourist shops and are sick of the shell lei, come here to find something truly unique. The Big Wind Kite Factory is *the* most interesting shop on Molokai. Before you leave, ask Jonathan to take you out back so you can try your hand at the rubber band "shooting gallery."

Just up the road from the kite factory is **Dolly Hale,** (House of Dolls). This one-room house sitting on the right, usually open 9 a.m.-5 p.m., is where Laurie Cavenaugh fashions coconut fiber dolls ranging in price $7.95-20. If Dolly Hale is closed, you can purchase one of Laurie's creations at the Big Wind Kite Factory.

One minute up the hill from the kite factory is **Under the Banyon Tree,** tel. 552-0012, open daily except Sunday 9 a.m.-5 p.m., a boutique in a refurbished plantation house that specializes in gifts, books, jewelry, fine arts, and natural health and beauty aids. Chris Johnson, artist-in-residence, handmakes his jewelry from semi-precious stones including turquoise, moonstone, malachite, and onyx. The store has quite a collection of new-age books with plenty of titles on metaphysics and self-help. The wainscotted walls are hung with the works of local artists including the fantastic world of mythical princesses rendered by White Eagle, and the bold seascapes, portraits, and mountainscapes of Evie Dayman. Under the Banyan Tree is also a frame shop, and even has a small rack of distinctive women's clothing.

Maunaloa General Store, tel. 552-2868, open daily 9 a.m.-7 p.m., and Sunday 10 a.m.-7 p.m., has been taken over by Hansa and Girish Patel from India via Connecticut. It's a well-stocked store where you can pick up anything that you'll need if you'll be staying in one of the condos at Kaunakakai. You can buy liquor, wine, beer, canned goods, meats, and vegetables. The same family has also purchased **Jo Jo's,** tel. 552-2803, the only restaurant in town—have a look at the restaurant menu posted in the general store.

THE SOUTHWEST COAST

If wanderlust draws you to the secluded beaches around **Halena** on the south shore, make sure to ask one of the local old-timers hanging around Maunaloa about road conditions (which change with every storm). Before you enter town proper, a dirt road is to the right. Follow it for just under three miles to the sometimes-unlocked gate of the Molokai Ranch (this gate is heavily padlocked at times, and the only way of knowing is by calling the Molokai Ranch office located in Maunaloa, tel. 552-2767). Proceed, closing the gate behind you, and bounce and rattle down the road for just under two miles. At the fork, go right and then almost immediately left. Follow the road to the end and then walk a few hundred yards to Halena. You'll have the entire area and shoreline to yourself. Ask at the ranch office if you want to camp here. Obviously you must bring all the food and water you'll require.

If you go west from Halena, you'll come to **Hale O Lono** in about one mile, the launch point for the annual outrigger canoe race to Oahu. There's an old harbor area from which sand from Papohaku Beach was shipped to Oahu for building purposes. If you go east back at the fork to Halena, you'll come to the dilapidated **Kolo Wharf** (two miles), from which Molokai once shipped its pineapples. The road is even more remote and rougher, so getting stuck will mean a long hike out and an astronomical towing charge. It's best to walk from Halena along the coast.

Accommodations

Much of the west end of Molokai is the Kaluakoi Resort, owned by the Louisiana Land and Exploration Company. The complex includes the Kaluakoi Resort, Ke Nai Kai Condominiums, world-famous Kaluakoi Golf Course, private home sites, and Papohaku, Hawaii's largest white-sand beach.

The **Kaluakoi Resort and Golf Course,** P.O. Box 1977, Maunaloa, HI 96770, tel. 552-2555 or (800) 777-1700, is the destination point for most of the people coming to Molokai. The low-rise buildings, made primarily of wood, blend with the surrounding countryside. The well-kept grounds, covered in manicured trees and shrubbery provide a miniature botanical tour. All rooms have color TVs, VCRs, refrigerators, and those on the second floor have open-beam construction. Most rooms sit along the fairways of the golf course and have at least a partial ocean view. Because of the constant cool breezes, no air-conditioning is necessary, but there are ceiling fans.

The rooms, all newly refurbished, are done in light pastels and earth colors, all very harmonious and pleasing to the senses. Dynamic color is provided by the large windows that open onto the fairways and the sea beyond. The least expensive room is $100, and up to $240 for a one-bedroom ocean cottage. The best deal at the Kaluakoi is the **Colony Club** that includes rooms, partial American plan, greens fees, and all activities.

Consult the lobby bulletin board for happenings at the resort, and the activities desk for what's doing around the island. Make sure to avail yourself of the in-house activities. You can have a ball playing volleyball, swimming at the beach or in the freshwater pool, taking nature walks, riding very good bicycles, or taking lei-making and hula lessons. Every Saturday there's a Hawaiian handicrafts and art presentation in the courtyard, with demonstrations on quilting, weaving, woodwork, pottery, and coconut fiber art. In the evenings there are free top-rated movies, while the bar offers daily specials, usually exotic drinks at great prices.

Four lighted tennis courts are free to guests, open 7 a.m.-10 p.m., and on property you'll find a small Liberty House, along with a sundries store selling snacks, magazines, and liquor, and a jewelry shop. Past the 10th hole, which would basically be the far north end of the property, you'll overlook a very private beach. No rules or prying eyes here, so if you would like to swim au naturel, this is the place.

Some of the units at the resort complex, collectively called the **Kaluakoi Villas,** are managed by the Castle Group. Each studio and cottage has been tastefully decorated and includes a color television, lanai, and refrigerator, and guests can use the resort's restaurants and all its recreational facilities. Rates range from $85 for a studio to $185 for a suite. Call (800) 525-1470, or write Kaluakoi Villas, P.O. Box 200, Maunaloa, Molokai, HI 96770.

Ke Nani Kai Condos are *mauka* of the road leading to the Kaluakoi Resort, and they charge $105-130 for one of their fully furnished one-bedroom apartments; two bedrooms rent at $135-155. The complex is relatively new, and all apartments are in excellent condition. Contact Ke Nani Kai, P.O. Box 126, Molokai, HI 96770, tel. 552-2761 or (800) 888-2791.

Paniolo Hale is another condo complex nearby. Studios start at $95, $115 for one bedroom, $145 for two bedrooms. Two-bedroom units have a hot tub and enclosed lanai. Guests of the Paniolo Hale can use the Kaluakoi Resort's tennis courts for a small fee. Contact Paniolo Hale, P.O. Box 146, Molokai, HI 96770, tel. 552-2731 or (800) 367-2984.

Food

The Kaluakoi Resort's **Ohia Lounge** is now an uninspired pre-prepared, hot table, buffet restaurant serving breakfast at $10.95, and dinner at $21.95, with a special prime rib buffet, $23, on Friday evenings. The garden-side **snack bar** is open daily 11 a.m.-5 p.m. and 6-8 p.m. on Friday and Saturday, and sells sandwiches, burgers, and plate lunches, with most everything under $4.50.

Jo Jo's, tel. 552-2803, in Maunaloa, owned and operated by Hansa and Girish Patel, is open for lunch 12-2 p.m., and for dinner 5-7 p.m., every day except Wednesday and Sunday, but these hours may change with the season and influx of tourists so be sure to call ahead to inquire about the current days and hours of business. Most lunch items go for less than $8 with plenty of plate lunches around $6, while dinner includes shrimp curry $7.99, Korean ribs $14.99, or the fresh catch for $12.99. Desserts like apple pie, and cheesecake along with a good selection of beer and wines are also part of the menu. The cafe, a one-time bar, is in an old board-and-batten plantation building kept neat and clean as a pin. Check out the architecture while getting a feeling for a simpler Hawaii.

Note: Except for Jo Jo's, the Ohia Room, and the snack window at the Kaluakoi, there are no other options for dining on the west end. Wednesday and Sunday when Jo Jo's is closed is a particular problem. Be prepared!

Excursions And Attractions

The **Molokai Ranch Wildlife Safari Park** is a one-square-mile preserve on the ranch lands, open to the public, which houses over 800 grazing animals from Africa and India. Among the exotic occupants are giraffes, kudu, ibex, antelopes, and ostriches that have lost their fear of man and can be seen at very close quarters. Bring your camera! The environment and grazing of west Molokai is almost identical to the animals' home in East Africa; because of this and the exemplary care afforded by the caretaker, Pilipo Solotario, the wildlife park has one of the best reputations in the world. Weather permitting, tours depart from the Kaluakoi Resort, four times daily 8 a.m.-3 p.m. The tour costs $25 for adults and $10 for children under 12. Reservations required 24 hours in advance; minimum of four persons, maximum of eight. For information call 552-2555 or 552-2767.

Papohaku Beach, the best attraction in the area, doesn't have a price tag. Papohaku Beach is the giant expanse of white sand running south from the Kaluakoi Resort. The sands here are so expansive that they were dredged and taken to Oahu in the 1950s. During the winter months a great deal of sand is stripped away and large lava boulders and outcroppings are exposed. Every spring and summer the tides carry the sand back and deposit it on the enormous beach. Camping is permitted at the **Papohaku County Beach Park.** Pick up your permit at the Mitchell Pauole Center in Kaunakakai, tel. 553-3221, before you come all the way out here. Here you'll find a large grassy play area, toilets, showers, picnic tables, grills for cooking, and a virtually empty beach. A sign on the road past the park tells you to watch out for wild turkeys! This road runs through a future home development area, with several beach access roads and parking areas that lead to other spots along this huge expanse of beach.

BOOKLIST

INTRODUCTORY

Aloha, The Magazine of Hawaii and the Pacific. Honolulu: Davick Publications. This excellent bi-monthly magazine is much more than just slick and glossy photography. Special features may focus on sports, the arts, history, flora and fauna, or just pure island adventure. *Aloha* is equally useful as a "dream book" for those who wish that they could visit Hawaii, and as a current resource for those actually going. One of the best for an overall view of Hawaii, and well worth the subscription price.

Barrow, Terrence. *Incredible Hawaii.* Rutland, VT: Tuttle, 1974. Illustrated by Ray Lanternman. A pocket-sized compilation of oddities, little-known facts, trivia, and superlatives regarding the Hawaiian Islands. Fun, easy reading, and informative.

Cohen, David, and Rick Smolan. *A Day in the Life of Hawaii.* New York: Workman, 1984. On December 2, 1983, 50 of the world's top photojournalists were invited to Hawaii to photograph a variety of normal life incidents occurring on that day. The photos are excellently reproduced, and are accompanied by a minimum of text.

Day, A.G., and C. Stroven. *A Hawaiian Reader.* New York: Appleton, Century, Crofts, 1959. A poignant compilation of essays, diary entries, and fictitious writings that takes you from the death of Captain Cook through the "statehood services."

Emphasis International. *On the Hana Coast.* Honolulu: Emphasis International Ltd., 1983. Text by Ron Youngblood. Sketches of the people, land, legends, and history of Maui's northeast coast. Beautifully illustrated with line drawings, vintage photos, and modern color work. Expresses true feeling and insight into people and things Hawaiian by letting them talk for themselves. An excellent book capturing what's different and what's universal about the people of the Hana District.

Friends of the Earth. *Maui, The Last Hawaiian Place.* New York: Friends of the Earth, 1970. A pictorial capturing the spirit of Maui in 61 contemporary color plates along with a handful of historical illustrations. A highly informative as well as beautiful book printed in Italy.

Hawaii Magazine, 1400 Kapiolani Blvd., Suite B, Honolulu, HI 96814, covers the Hawaiian Islands like a tropical breeze. Feature articles on all aspects of life in the islands with special departments on travel, happenings, exhibits, and restaurant reviews. Up-to-the-minute information, and a fine read.

Hopkins, Jerry. *The Hula.* Edited by Rebecca Crockett-Hopkins. Hong Kong: APA Productions, 1982. Page after page of this beautifully illustrated book sways with the dynamic vibrancy of ancient Hawaii's surviving artform. Hopkins leads you from dances performed and remembered only through legends to those of past and present masters captured in vintage and classic photos. For anyone interested in the history and the spirit of Hawaii portrayed in its own unique style of expressive motion.

Island Heritage Limited. *The Hawaiians.* Norfolk Island, Australia: Island Heritage Ltd., 1970. Text by Gavan Daws and Ed Sheehan. Primarily a "coffee table" picture book that lets the camera do the talking with limited yet informative text.

Judd, Gerritt P., comp. *A Hawaiian Anthology.* New York: MacMillan, 1967. A potpourri of observations from literati such as Twain and Stevenson who have visited the islands over the years. Also, excerpts from ordinary people's journals and missionary letters from early times down to a gleeful report of the day that Hawaii became a state.

Krauss, Bob. *Here's Hawaii.* New York: Coward, McCann Inc., 1960. Social commentary in a series of humorous anecdotes excerpted from this newspaperman's column from the late '60s. Dated, but in essence still useful because people and values obviously change very little.

Lueras, Leonard. *Surfing, The Ultimate Pleasure.* New York: Workman Publishing, 1984. An absolutely outstanding pictorial account of Hawaii's own sport—surfing. Vintage and contemporary photos are surrounded by well-researched and written text. Bound to become a classic.

McBride, L.R. *Practical Folk Medicine of Hawaii.* Hilo, HI: Petroglyph Press, 1975. An illustrated guide to Hawaii's medicinal plants as used by the *kahuna lapa'au* (medical healers). Includes a thorough section on ailments, diagnosis, and the proper folk remedy to employ. Illustrated by the author, a renowned botanical researcher and former ranger at Volcanoes National Park.

Michener, James A. *Hawaii.* New York: Random House, 1959. Michener's fictionalized historical novel has done more to inform *and* misinform readers about Hawaii than any other book ever written. A great tale with plenty of local color and information that should be read for pleasure and not considered fact.

Naturist Society Magazine. P.O. Box 132, Oshkosh, WI 54920. This excellent magazine not only *uncovers* bathing-suit-optional beaches throughout the islands, giving tips for naturists visiting Hawaii, but also reports on local politics, environment, and conservation measures from the health-conscious nudist point of view. A fine publication.

Piercy, LaRue. *Hawaii, This and That.* Hilo, HI: Petroglyph Press, 1981. Illustrated by Scot Ebanez. A 60-page book filled with one-sentence facts and oddities about all manner of things Hawaiian. Informative, amazing, and fun to read.

Rose, Roger G. *Hawaii: The Royal Isles.* Honolulu: Bishop Museum Press, 1980. Photographs, Seth Joel. A pictorial mixture of artifacts and luminaries from Hawaii's past. Includes a mixture of Hawaiian and Western art depicting island ways. Beautifully photographed with highly descriptive accompanying text.

Wilkerson, James A., M.D., ed. *Medicine for Mountaineering.* 3rd ed. Seattle: The Mountaineers, 1985. Don't let the title fool you. Although the book focuses on specific health problems that may be encountered while mountaineering, it is the best first-aid and general health guide available today. Written by doctors for the layman to use until help arrives, it is jam-packed with easily understandable techniques and procedures. For those intending extended treks, it is a must.

HISTORY/POLITICAL SCIENCE

Albertini, Jim, et al. *The Dark Side of Paradise, Hawaii in a Nuclear War.* Honolulu: cAtholic Action of Hawaii. Well-documented research outlining Hawaii's role and vulnerability in a nuclear world. This book presents the anti-nuclear and anti-military side of the political issue in Hawaii.

Apple, Russell A. *Trails: From Steppingstones to Kerbstones.* Honolulu: Bishop Museum Press, 1965. This "Special Publication #53" is a special-interest archaeological survey focusing on the trails, roadways, footpaths, and highways and how they were designed and maintained throughout the years. Many "royal highways" from pre-contact Hawaii are cited.

Ashdown, Inez MacPhee. *Old Lahaina.* Honolulu: Hawaiian Service Inc., 1976. A small pamphlet-type book listing most of the historical attractions of Lahaina Town, past and present. Ashdown is a life-long resident of Hawaii and gathered her information firsthand by listening to and recording stories of ethnic Hawaiians and old *kamaaina* families.

Bell, Roger. *Last Among Equals: Hawaiian Statehood and American Politics.* Honolulu: University of Hawaii, 1984. Documents Hawaii's long and rocky road to statehood, tracing political partisanship, racism, and social change.

Cameron, Roderick. *The Golden Haze.* New York: World Publishing, 1964. An account of Captain James Cook's voyages of discovery throughout the South Seas. Uses original diaries and journals for an "on the spot" reconstruction of this great seafaring adventure.

Daws, Gavan. *Shoal of Time, A History of the Hawaiian Islands.* Honolulu: University of Hawaii Press, 1968. A highly readable history of Hawaii dating from its "discovery" by the Western world down to its acceptance as the 50th state. Good insight into the psychological makeup of the influential characters that formed Hawaii's past.

Department of Geography, University of Hawaii. *Atlas of Hawaii.* 2nd ed. Honolulu: University of Hawaii Press, 1983. Much more than an atlas filled with reference maps, it also contains commentary on the natural environment, culture, sociology, a gazetteer, and statistical tables. Actually a mini encyclopedia.

Feher, Joseph. *Hawaii: A Pictorial History.* Honolulu: Bishop Museum Press, 1969. Text by Edward Joesting and O.A. Bushnell. An oversized tome laden with annotated historical and contemporary photos, prints, and paintings. Seems like a big "school book," but extremely well done. If you are going to read one survey about Hawaii's historical, social, and cultural past, this is the one.

Fuchs, Lawrence. *Hawaii Pono.* New York: Harcourt, Brace and World, 1961. A detailed, scholarly work presenting an overview of Hawaii's history, based upon psychological and sociological interpretations. Encompasses most socio-ethnological groups from native Hawaiians to modern entrepreneurs. A must for social historical background.

Handy, E.S., and Elizabeth Handy. *Native Planters in Old Hawaii.* Honolulu: Bishop Museum Press, 1972. A superbly written, easily understandable scholarly work on the intimate relationship of pre-contact Hawaiians and the *aina* (land). Much more than its title implies, should be read by anyone seriously interested in Polynesian Hawaii.

Hawaiian Children's Mission Society. *Missionary Album.* Honolulu: Mission Society, 1969. First-hand accounts of the New England missionaries sent to Hawaii and instrumental in its conversion to Christianity. Down-home stories of daily life's ups and downs.

The Hawaii Book. Chicago: J.G. Ferguson, 1961. Insightful selections of short stories, essays, and historical and political commentaries by experts specializing in Hawaii. Good choice of photos and illustrations.

Heyerdahl, Thor. *American Indians in the Pacific.* London: Allen and Unwin Ltd., 1952. Theoretical and anthropological accounts of the influence on Polynesia of the Indians along the Pacific coast of North and South America. Fascinating reading, with unsubstantiated yet intriguing theories presented.

Ii, John Papa. *Fragments of Hawaiian History.* Honolulu: Bishop Museum, 1959. Hawaii's history under Kamehameha I as told by a Hawaiian who actually experienced it.

Joesting, Edward. *Hawaii: An Uncommon History.* New York: W.W. Norton Co., 1972. A truly uncommon history told in a series of vignettes relating to the lives and personalities of the first white men in Hawaii, Hawaiian nobility, sea captains, writers, and adventurers. Brings history to life. Absolutely excellent!

Ke Alaloa o Maui. Wailuku, Hi.: Kamaaina Historians Inc., 1971. A compilation of the history and legends of sites on the island of Maui. Ashdown was at one time a "lady in waiting" for Queen Liliuokalani and has since been proclaimed Maui's "Historian Emeritus."

Lee, William S. *The Islands.* New York: Holt, Rinehart, 1966. A socio-historical set of stories concerning malihini (newcomers) and how they influenced and molded the Hawaii of today.

Liliuokalani. *Hawaii's Story By Hawaii's Queen.* Rutland, VT: Tuttle, 1964. A moving personal account of Hawaii's inevitable move from monarchy to U.S. Territory by its last queen, Liliuokalani. The facts can be found in other histories, but none provides the emotion or point of view as expressed by Hawaii's deposed monarch. A "must" read to get the whole picture.

Nickerson, Roy. *Lahaina, Royal Capital of Hawaii.* Honolulu: Hawaiian Service, 1978. The story of Lahaina from whaling days to present, spiced with ample photographs.

Smith, Richard A., et al., eds. *The Frontier States.* New York: Time-Life Books, 1968. Short and concise comparisons of the two newest states: Hawaii and Alaska. Dated information, but good social commentary and an excellent appendix suggesting tours, museums, and local festivals.

Takaki, Ronald. *Plantation Life and Labor in Hawaii, 1835-1920.* Honolulu: University of Hawaii Press, 1983. A perspective of plantation life in Hawaii from a multi-ethnic viewpoint. Written by a nationally known island scholar.

MYTHOLOGY AND LEGENDS

Beckwith, Martha. *Hawaiian Mythology.* Honolulu: University of Hawaii Press, 1970. Forty-five years after its original printing, this work remains the definitive text on Hawaiian mythology. Ms. Beckwith compiled this book from many sources, giving exhaustive cross-references to genealogies and legends expressed in the oral tradition. If you are going to read one book on Hawaii's folklore, this should be it.

Colum, Padraic. *Legends of Hawaii.* New Haven: Yale University Press, 1937. Selected legends of old Hawaii reinterpreted, but closely based upon the originals.

Elbert, S., comp. *Hawaiian Antiquities and Folklore.* Honolulu: Univerity of Hawaii Press, 1959. Illustrated by Jean Charlot. A selection of the main legends from Abraham Fornander's great work, *The Polynesian Race.*

Melville, Leinanai. *Children of the Rainbow.* Wheaton, IL: Theosophical Publishing, 1969. A book on higher spiritual consciousness attuned to nature, which was the basic belief of pre-Christian Hawaii. The appendix contains illustrations of mystical symbols used by the kahuna. An enlightening book in many ways.

Thrum, Thomas. *Hawaiian Folk Tales.* Chicago: McClurg and Co., 1907. A collection of Hawaiian tales from the oral tradition as told to the author from various sources.

Westervelt, W.D. *Hawaiian Legends of Volcanoes.* Boston: Ellis Press, 1916. A small book concerning the volcanic legends of Hawaii and how they related to the fledgling field of volcanism at the turn of the century. The vintage photos alone are worth a look.

NATURAL SCIENCES

Abbott, Agatin, Gordon MacDonald, and Frank Peterson. *Volcanoes in the Sea.* Honolulu: University of Hawaii Press, 1983. A simplified yet comprehensive text covering the geology and volcanism of the Hawaiian Islands. Focuses upon the forces of nature (wind, rain, and surf) that shape the islands.

Boom, Robert. *Hawaiian Seashells.* Honolulu: Waikiki Aquarium, 1972. Photos, Jerry Kringle. A collection of 137 seashells found in Hawaiian waters, featuring many found nowhere else on Earth. Broken into categories with accompanying text including common and scientific names, physical descriptions, and likely habitats. A must for shell collectors.

Brock, Vernon, and W.A. Gosline. *Handbook of Hawaiian Fishes.* Honolulu: University of Hawaii Press, 1960. A detailed guide to most of the fishes occurring in Hawaiian waters.

Carlquist, Sherwin. *Hawaii: A Natural History.* New York: Doubleday, 1970. Definitive account of Hawaii's natural history.

Carpenter, Blyth, and Russell Carpenter. *Fish Watching in Hawaii.* San Mateo, CA: Natural World Press, 1981. A color guide to many of the reef fish found in Hawaii and often spotted by snorkelers. If you're interested in the fish that you'll be looking at, this guide will be very helpful.

Fielding, Ann, and Ed Robinson. *An Underwater Guide to Hawaii.* Honolulu: University of Hawaii Press, 1987. If you've ever had a desire to snorkel/scuba the living reef waters of Hawaii and to be familiar with what you're seeing, get this small but fact-packed book. The amazing array of marinelife found throughout the archipelago is captured in glossy photos with accompanying informative text. Both the scientific and common names of specimens are given. This book will enrich your underwater experience, and serve as an easily understood reference guide for many years.

Hamaishi, Amy, and Doug Wallin. *Flowers of Hawaii.* Honolulu: World Wide Distributors, 1975. Close-up color photos of many of the most common flowers spotted in Hawaii.

Hawaiian Coastal Plants. Honolulu: Oriental Publishing, 1980. Color photos and botanical descriptions of many of the plants and flowers found growing along Hawaii's varied shorelines.

Hawaii Audubon Society. *Hawaii's Birds.* Honolulu: Hawaii Audubon Society, 1981. A field guide to Hawaii's birds, listing the endangered indigenous species, migrants, and introduced species that are now quite common. Color photos with text listing distribution, description, voice, and habits. Excellent field guide.

Hosaka, Edward. *Shore Fishing in Hawaii.* Hilo, HI: Petroglyph Press, 1984. Known as the best book on Hawaiian fishing since 1944. Receives the highest praise because it has born and bred many Hawaiian fishermen.

Hubbard, Douglass, and Gordon MacDonald. *Volcanoes of the National Parks of Hawaii.* Volcanoes, HI: Hawaii Natural History Assoc., 1982. The volcanology of Hawaii, documenting the major lava flows and their geological effect on the state.

Island Heritage Limited. *Hawaii's Flowering Trees.* Honolulu: Island Heritage Press. A concise field guide to many of Hawaii's most common flowering trees. All color photos with accompanying descriptive text.

Kay, E. Alison, comp. *A Natural History of the Hawaiian Islands.* Honolulu: University of Hawaii Press, 1972. A selection of concise articles by experts in the fields of volcanism, oceanography, meteorology, and biology. An excellent reference source.

Kuck, Lorraine, and Richard Togg. *Hawaiian Flowers and Flowering Trees.* Rutland, VT: Tuttle, 1960. A classic field guide to tropical and subtropical flora illustrated in watercolor. A "to the point" description of Hawaiian plants and flowers with a brief history of their places of origin and their introduction to Hawaii.

Merlin, Mark D. *Hawaiian Forest Plants, A Hiker's Guide.* Honolulu: Oriental Publishing, 1980. A companion guide to trekkers into Hawaii's interior. Full-color plates identify and describe the most common forest plants encountered.

Merrill, Elmer. *Plant Life of the Pacific World.* Rutland, Vt.: Tuttle, 1983. The definitive book for anyone planning a botanical tour to the entire Pacific Basin. Originally published in the 1930s, it remains a tremendous work.

Nickerson, Roy. *Brother Whale, A Pacific Whalewatcher's Log.* San Francisco: Chronicle Books, 1977. Introduces the average person to the life of earth's greatest mammals. Provides historical accounts, photos, and tips on whalewatching. Well written, descriptive, and the best "first time" book on whales.

Sohmer, S. H., and R. Gustafson. *Plants and Flowers of Hawaii.* Honolulu: University of Hawaii Press, 1987. Sohmer and Gustafson range the vegetation zones of Hawaii, from mountains to coast, introducing you to the wide and varied floral biology of the islands. They give a good introduction to the history, and the uniqueness of the evolution of Hawaiian plantlife. Beautiful color plates are accompanied by clear and concise plant descriptions, with the scientific and common Hawaiian names listed.

Stearns, Harold T. *Road Guide to Points of Geological Interest in the Hawaiian Islands.* Palo Alto, CA: Pacific Books, 1966. The title is almost as long as this handy little book that lets you know what forces of nature formed the scenery that you see in the islands.

van Riper, Charles, and Sandra van Riper. *A Field Guide to the Mammals of Hawaii.* Honolulu: Oriental Publishing. A guide to the surprising number of mammals introduced into Hawaii. Full-color pages document description, uses, tendencies, and habitat. Small and thin, makes a worthwhile addition to any serious trekker's backpack.

TRAVEL

Morey, Kathy. *Kauai Trails.* Berkeley: Wilderness Press, 1991. Morey's books are specialized, detailed trekker's guides to Hawaii's outdoors. Complete with useful maps, historical references, official procedures, and plants and animals encountered along the way. If you're focused on hiking, these are the best to take along. Big Island, Maui, and Oahu Trails in the works. Inquire!

Riegert, Ray. *Hidden Hawaii.* Berkeley, CA: And/Or Press, 1992. Ray offers a "user friendly" guide to the islands.

Stanley, David. *South Pacific Handbook.* 3rd ed. Chico, CA: Moon Publications, 1986. The model upon which all travel guides should be based. Simply the best book in the world for travel throughout the South Pacific.

Sutton, Horace. *Aloha Hawaii.* New York: Doubleday, 1967. A dated but still excellent guide to Hawaii providing sociological, historical, and cultural insight. Horace Sutton's literary style is the best in the travel guide field. Entertaining reading.

Thorne, Chuck. *The Diver's Guide to Maui.* Kahului, HI: Maui Dive Guide, 1984. A no-nonsense snorkeler's and diver's guide to Maui waters. Extensive maps, descriptions, and "straight from the shoulder" advice by one of Maui's best and most experienced divers. A must for all levels of divers and snorkelers.

Thorne, Chuck, and Lou Zitnik. *A Divers' Guide to Hawaii.* Kihei, HI: Hawaii's Diver's Guide, 1984. An expanded divers' and snorkelers' guide to the waters of the six main Hawaiian islands. Complete list of maps with full descriptions, tips, and ability levels. A must for all levels of snorkelers and divers.

Warner, Evie, and Al Davies. *Bed and Breakfast Goes Hawaiian.* Kapaa, HI: Island Bed and Breakfast, 1990. A combination bed and breakfast directory and guide to sights, activities, events, and restaurants on the six major islands.

LANGUAGE

Boom, Robert, and Chris Christensen. *Important Hawaiian Place Names.* Honolulu: Boom Enterprises, 1978. A handy pocket-sized book listing most of the major island place names and their translations.

Elbert, Samuel. *Spoken Hawaiian.* Honolulu: University of Hawaii Press, 1970. Progressive conversational lessons.

Elbert, Samuel, and Mary Pukui. *Hawaiian Dictionary.* Honolulu: University of Hawaii, 1971. The best dictionary available on the Hawaiian language. The *Pocket Hawaiian Dictionary* is a condensed version of this dictionary which is less expensive and adequate for most travelers with a general interest in the language.

COOKING

Alexander, Agnes. *How to Use Hawaiian Fruit.* Hilo, HI: Petroglyph Press, 1984. A full range of recipes using delicious and different Hawaiian fruits.

Fitzgerald, Donald, et al., eds. *The Pacific House Hawaii Cookbook.* Pacific House, 1968. A full range of Hawaiian cuisine including recipes from traditional Chinese, Japanese, Portuguese, New England, and Filipino dishes.

Gibbons, Euell. *Beachcombers Handbook.* New York: McKay Co., 1967. An autobiographical account of this world-famous naturalist as a young man living "off the land" in Hawaii. Great tips on spotting and gathering naturally occurring foods, survival advice, and recipes. Unfortunately the lifestyle described is long outdated.

Margah, Irish, and Elvira Monroe. *Hawaii, Cooking with Aloha.* San Carlos, CA: Wide World, 1984. Island recipes including *kalua* pig, *lomi* salmon, and hints on decor.

GLOSSARY

Words marked with an asterisk (*) are used commonly throughout the islands.

_a'a*_—rough clinker lava. *A'a* has become the correct geological term to describe this type of lava found anywhere in the world.

ahupua'a—pie-shaped land divisions running from mountain to sea that were governed by *konohiki,* local *ali'i* who owed their allegiance to a reigning chief

aikane—friend; pal; buddy

aina—land; the binding spirit to all Hawaiians. Love of the land is paramount in traditional Hawaiian beliefs.

akamai—smart; clever; wise

akua—a god, or simply "divine." You'll hear people speak of their family or personal *amakua* (ancestral spirit). Favorites are the shark or the *pueo* (Hawaiian owl).

ali'i*—a Hawaiian chief or noble

aloha*—the most common greeting in the islands; can mean both hello or goodbye, welcome or farewell. It can also mean romantic love, affection, or best wishes.

amakua—a personal or family spirit, usually an ancestral spirit

aole—no

auwe—alas; ouch! When a great chief or loved one died, it was a traditional wail of mourning.

halakahiki—pineapple

hale*—house or building. Often combined with other words to name a specific place such as Haleakala ("House of the Sun") or Hale Pai ("Printing House").

hana*—work; combined with *pau* means end of work or quitting time

hanai—literally "to feed." Part of the true aloha spirit. A *hanai* is a permanent guest, or an adopted family member, usually an old person or a child. This is an enduring cultural phenomenon in Hawaii, in which a child from one family (perhaps that of a brother or sister, and quite often one's grandchild) is raised as one's own without formal adoption.

haole*—a word that at one time meant foreigner, but which now means a white person or Caucasian. Many etymological definitions have been put forth, but none satisfies everyone. Some feel that it signified a person without a background, because the first white men could not chant their genealogies as was common to Hawaiians.

hapa*—half, as in a mixed-blooded person being referred to as *hapa haole*

hapai*—pregnant; used by all ethnic groups when a *keiki* is on the way

haupia*—a coconut custard dessert often served at luau

heiau*—a traditional Hawaiian temple. A platform made of skillfully fitted rocks, upon which structures were built and offerings made to the gods.

holomuu*—an ankle-length dress that is much more fitted than a muumuu, and which is often worn on formal occasions

hono—bay, as in Honolulu ("Sheltered Bay")

ho'oilo—traditional Hawaiian winter that began in November

hoolaulea—any happy event, but especially a family outing or picnic

hoomalimali*—sweet talk; flattery

huhu*—angry; irritated

hui*—a group; meeting; society. Often used to refer to Chinese businesspeople or family members who pool their money to get businesses started.

hukilau—traditional shoreline fish-gathering in which everyone lends a hand to *huki* (pull) the huge net. Anyone taking part shares in the *lau* (food). It is much more like a party than hard work, and if you're lucky you'll be able to take part in one.

hula*—a native Hawaiian dance in which the rhythm of the islands is captured by swaying hips and stories told by lyrically moving hands. A *halau* is a group or school of hula.

huli huli—barbecue, as in *huli huli* chicken

i'a—fish in general. *I'a maka* is raw fish.

imu*—underground oven filled with hot rocks and used for baking. The main cooking feature at luau, used to steam-bake pork and other succulent dishes. The tending of the *imu* was traditionally for men only.

ipo—sweetheart; lover; girlfriend or boyfriend

kahili—a tall pole topped with feathers, resembling a huge feather duster. It was used by an *ali'i* to announce his or her presence.

kahuna*—priest; sorcerer; doctor; skillful person. *Kahuna* had tremendous power in old Hawaii, which they used for both good and evil. The *kahuna ana'ana* was a feared individual because he practiced "black magic" and could pray a person to death, while the *kahuna lapa'au* was a medical practitioner bringing aid and comfort to the people.

kai—the sea. Many businesses and hotels employ *kai* as part of their name.

kalua—roasted underground in an *imu*. A favorite island food is *kalua* pork.

kamaaina*—a child of the land; an old-timer; a longtime island resident of any ethnic background; a resident of Hawaii or native son or daughter. Hotels and airlines often offer discounts called *"kamaaina* rates" to anyone who can prove island residency.

kanaka—man or commoner; later used to distinguish a Hawaiian from other races. Tone of voice can make it a derisive expression.

kane*—means man, but actually used to signify a relationship such as husband or boyfriend. Written on a door it means "Men's Room."

kaola*—any food that has been broiled or barbecued

kapu*—forbidden; taboo; keep out; do not touch

kapuna—a grandparent or old-timer; usually means someone who has gained wisdom. The statewide school system now invites *kapuna* to talk to the children about the old ways and methods.

kaukau*—slang word meaning food or chow; grub. Some of the best food in Hawaii comes from the *"kaukau* wagons," trucks that sell plate lunches and other morsels.

kauwa—a landless, untouchable caste once confined to living on reservations. Members of this caste were often used as human sacrifices at *heiau*. Calling someone *kauwa* is still considered a grave insult.

kava—a mildly intoxicating traditional drink made from the juice of chewed awa root, spat into a bowl, and used in religious ceremonies

keiki*—child or children; used by all ethnic groups. "Have you hugged your *keiki* today?"

kiawe—an algaroba tree from South America commonly found in Hawaii along the shore. It grows a nasty long thorn that can easily puncture a tire. Legend has it that the trees were introduced to the islands by a misguided missionary who hoped the thorns would coerce natives into wearing shoes. Actually, they are good for fuel, as fodder for hogs and cattle, and for reforestation, none of which you'll appreciate if you step on one of their thorns or flatten a tire on your rental car!

kokua—help. As in "Your *kokua* is needed to keep Hawaii free from litter."

kona* wind—a muggy subtropical wind that blows from the south and hits the leeward side of the islands. It usually brings sticky hot weather and one of the few times when air-conditioning will be appreciated.

konane—a traditional Hawaiian game, similar to checkers, played with pebbles on a large flat stone used as a board

koolau—windward side of the island

kukui—a candlenut tree whose pods are polished and then strung together to make a beautiful lei. Traditionally the oil-rich nuts were strung on the rib of a coconut leaf and used as a candle.

kuleana—homesite; the old homestead; small farms. Especially used to describe the small spreads on Hawaiian Homes Lands on Molokai.

Kumulipo *—ancient Hawaiian genealogical chant that records the pantheon of gods, creation, and the beginning of humankind

la—the sun. Often combined with other words to be more descriptive, such as *La*haina ("Merciless Sun") or Haleaka*la* ("House of the Sun").

lanai *—veranda or porch. You'll pay more for a hotel room if it has a lanai with an ocean view.

lani—sky or the heavens

lau hala *—traditional Hawaiian weaving of mats, hats, etc., from the prepared fronds of the pandanus (screw pine)

lei *—a traditional garland of flowers or vines. One of Hawaii's most beautiful customs. Given at any auspicious occasion, but especially when arriving or leaving Hawaii.

lele—the stone altar at a *heiau*

limu—edible seaweed of various types. Gathered from the shoreline, it makes an excellent salad. It's used to garnish many island dishes and is a favorite at luau.

lomi lomi—traditional Hawaiian massage; also, raw salmon made into a vinegared salad with chopped onion and spices

lua *—the toilet; the head; the bathroom

luakini—a human-sacrifice temple. Introduced to Hawaii in the 13th century at Wahaula Heiau on the Big Island.

luau *—a Hawaiian feast featuring poi, *imu*-baked pork, and other traditional foods. Good ones provide some of the best gastronomical delights in the world.

luna—foreman or overseer in the plantation fields. They were often mounted on horseback and were renowned either for their fairness or cruelty. They represented the middle class, and served as a buffer between plantation workers and white plantation owners.

mahalo *—thank you. *Mahalo nui* means "big thanks" or "thank you very much."

mahele—division. The "Great Mahele" of 1848 changed Hawaii forever when the traditional common lands were broken up into privately owned plots.

mahimahi *—a favorite eating fish. Often called a dolphin, but a mahimahi is a true fish, not a cetacean.

mahu—a homosexual; often used derisively like "fag" or "queer"

maile—a fragrant vine used in traditional lei. It looks ordinary but smells delightful.

makaainana—a commoner; a person "belonging" to the *aina* (land), who supported the *ali'i* by fishing and farming and as a warrior

makai *—toward the sea; used by most islanders when giving directions

make—dead; deceased

malihini *—newcomer; tenderfoot; recent arrival

malo—the native Hawaiian loincloth. Never worn anymore except at festivals or pageants.

mana *—power from the spirit world; innate energy of all things animate or inanimate; the grace of god. Mana could be passed on from one person to another, or even stolen. Great care was taken to protect the *ali'i* from having their mana defiled. Commoners were required to lie flat on the ground and cover their faces whenever a great *ali'i* approached. *Kahuna* were often employed in the regaining or transference of mana.

manauahi—free; gratis; extra

manini—stingy; tight. A Hawaiianized word taken from the name of Don Francisco *Marin*, who was instrumental in bringing many fruits and plants to Hawaii. He was known for never sharing any of the bounty from his substantial gardens on Vineyard Street in Honolulu.

mauka *—toward the mountains; used by most islanders when giving directions

mauna—mountain. Often combined with other words to be more descriptive, such as Mauna Kea ("White Mountain").

mele—a song or chant in the Hawaiian oral tradition that records the history and genealogies of the *ali'i*

menehune—the legendary "little people" of Hawaii. Like leprechauns, they are said to have shunned humans and possess magical powers. Stone walls said to have been completed in one night are often attributed to them. Some historians argue that they actually existed and were the aboriginals of Hawaii, inhabiting the islands before the coming of the Polynesians.

moa—chicken; fowl

moana*—the ocean; the sea. Many businesses and hotels as well as places have *moana* as part of their name.

moe—sleep

moolelo—ancient tales kept alive by the oral tradition and recited only by day

muumuu*—a "Mother Hubbard," an ankle-length dress with a high neckline introduced by the missionaries to cover the nakedness of the Hawaiians. It has become fashionable attire for almost any occasion in Hawaii.

nani—beautiful

nui—big; great; large; as in *mahalo nui* (thank you very much)

ohana—a family; the fundamental social division; extended family. Now used to denote a social organization with grass-roots overtones, as in the "Protect Kahoolawe Ohana."

okolehau—literally "iron bottom"; a traditional booze made from ti root. *Okole* means "rear end" and *hau* means "iron," which was descriptive of the huge blubber pots in which *okolehau* was made. Also, if you drink too much it'll surely knock you on your *okole.*

ono *—delicious; delightful; the best. *Ono ono* means "extra or absolutely delicious."

opihi—a shellfish or limpet that clings to rocks and is gathered as one of the islands' favorite *pu pu.* Custom dictates that you never remove all of the *opihi* from a rock; some are always left to grow for future generations.

opu—belly; stomach

pa'hoehoe *—smooth, ropey lava that looks like burnt pancake batter. *Pa'hoehoe* is now the correct geological term used to describe this type of lava found anywhere in the world.

pakalolo—marijuana; the state's most productive cash crop

pake—a Chinese person. Can be derisive, depending on tone in which it is used. It is a bastardization of the Chinese word meaning "uncle."

pali *—a cliff; precipice. Hawaii's geology makes them quite common. The most famous are the *pali* of Oahu where a major battle was fought.

paniolo *—a Hawaiian cowboy. Derived from the Spanish *espaniola.* The first cowboys brought to Hawaii during the early 19th century were Mexicans from California.

papale—hat. Except for the feathered helmets of the *ali'i* warriors of old Hawaii, hats were generally not worn. However, once the islanders saw their practical uses and how fashionable they were, they began weaving them from various materials and quickly became experts at manufacture and design.

pau *—finished; done; completed. Often combined into *pau hana,* which means end of work or quitting time.

pa'u—long split skirt often worn by women when horseback riding. Last century, an island treat was *pa'u* riders in their beautiful dresses at Kapiolani Park in Honolulu. The tradition is carried on today at many of Hawaii's rodeos.

pilau—stink; bad smell; stench

pilikia—trouble of any kind, big or small; bad times

poi *—a glutinous paste made from the pounded corm of taro which ferments slightly and has a light sour taste. Purplish in color, it's a staple at luaus, where it is called "one-, two-, or three-finger" poi, depending upon its thickness.

pono—righteous or excellent

pua—flower

puka *—a hole of any size. *Puka* is used by all island residents, whether talking about a pinhole in a rubber boat or a tunnel through a mountain.

punalua—the tradition of sharing mates in practice before the missionaries came. Western seamen took advantage of it, and this led to the spreading of contagious diseases and eventually to the ultimate demise of the Hawaiian people.

punee *—bed; narrow couch. Used by all ethnic groups. To recline on a *punee* on a breezy lanai is a true island treat.

pu pu *—an appetizer; a snack; hors d'oeuvres; can be anything from cheese and crackers to sushi. Oftentimes, bars or nightclubs offer them free.

pupule—crazy; nuts; out of your mind

pu'u—hill, as in Pu'u Ulaula ("Red Hill")

tapa *—a traditional paper cloth made from beaten bark. Intricate designs were stamped in using beaters, and natural dyes added color. The tradition was lost for many years but is now making a comeback, and provides some of the most beautiful folk art in the islands.

taro*—the staple of old Hawaii. A plant with a distinctive broad leaf that produces a starchy root. It was brought by the first Polynesians and was grown on magnificently irrigated plantations. According to the oral tradition, the life-giving properties of taro hold mystical significance for Hawaiians, since it was created by the gods at about the same time as humans.

ti—a broad-leafed plant that was used for many purposes, from plates to hula skirts (never grass). Especially used to wrap religious offerings presented at the *heiau.*

tutu *—grandmother; granny; older woman. Used by all as a term of respect and endearment.

ukulele *—*uku* means "flea" and *lele* means "jumping," so literally "jumping flea"—the way the Hawaiians perceived the quick finger movements used on the banjo-like Portuguese folk instrument called a *cavaquinho.* The ukulele quickly became synonymous with the islands.

wahine *—young woman; female; girl; wife. Used by all ethnic groups. When written on a door it means "Women's Room."

wai—fresh water; drinking water

wela—hot. *Wela kahao* is a "hot time" or "making whoopee."

wiki *—quickly; fast; in a hurry. Often seen as *wiki wiki* (very fast), as in "Wiki Wiki Messenger Service."

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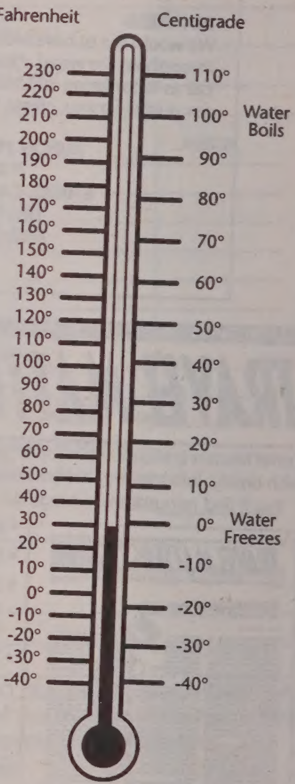
THE METRIC SYSTEM

1 inch = 2.54 centimeters (cm)
1 foot = .304 meters (m)
1 mile = 1.6093 kilometers (km)
1 km = .6124 miles
1 fathom = 1.8288 m
1 chain = 20.1168 m
1 furlong = 201.168 m
1 acre = .4047 hectares
1 sq km = 100 hectares
1 sq mile = 2.59 square km
1 ounce = 28.35 grams
1 pound = .4536 kilograms
1 short ton = .90718 metric ton
1 short ton = 2000 pounds
1 long ton = 1.016 metric tons
1 long ton = 2240 pounds
1 metric ton = 1000 kilograms
1 quart = .94635 liters
1 US gallon = 3.7854 liters
1 Imperial gallon = 4.5459 liters
1 nautical mile = 1.852 km

To compute centigrade temperatures, subtrac 32 from Fahrenheit and divide by 1.8. To g the other way, multiply centigrade by 1.8 an add 32.


Fahrenheit
Centigrade
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0°
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110°
100° Water Boils
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0° Water Freezes
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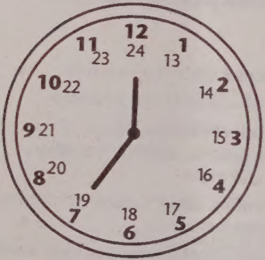
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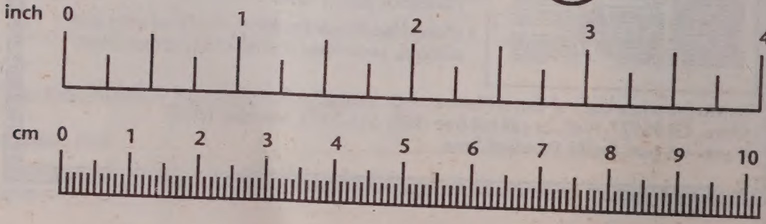
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